

## Usana Sauvignon Blanc 2006

Colour: Pale straw colour with a slight green tinge.  
Nose: Passion flower, cut grass with alot of back bone.  
Palate: Green pea with ripe fig and gooseberry.

**variety** : Sauvignon Blanc | 100% Sauvignon Blanc

**winery** : Winshaw Vineyards

**winemaker** : Mike Dobrovic

**wine of origin** : Coastal

**analysis** : alc : 13.0 % vol rs : 3.9 g/l pH : 3.23 ta : 6.7 g/l fso2 : 50 mg/l

**type** : White **style** : Dry **taste** : Fruity

**pack** : Bottle

**ageing** : The wine should be enjoyed young but may be kept for 3 to 7 years.

**in the vineyard** : Irrigation: Drip.

Trellis system: Shoot position hedge.

Soil: Oak Leaf / Tukulu.

Climate: Cool sea breeze hot summer days 300m above sea level south facing.

**about the harvest**: The grapes were handpicked into individual crates.

Date: End of January.

Yield: 5-6 tonnes.

**in the cellar** : To ensure coolness the grapes are harvested early in the morning and then they are crushed and slightly pressed. Thereafter, the must was cold settled for a couple of days before being inoculated with selected yeast cultures. The wine was cold fermented and reductive winemaking techniques were applied to ensure minimal contact with oxygen, thus preserving fruit character. It was then blended and fined before bottling.

Wood ageing: None

