

The Ruins Sauvignon Blanc 2006

A clear green tinge on this wine is a promise of the freshness of the pungent fruit flavours in the wine. Dominated by flavours of passion fruit, litchi and grapefruit and some limey green notes. The freshness continue on the palate with a crisp well integrated aftertaste. Serve cold at 13-15 degrees.

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variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery :

winemaker : Roelf du Preez

wine of origin : Western Cape

analysis : alc : 12.5 % vol rs : 2.1 g/l pH : 3.15 ta : 6.8 g/l so2 : 99 mg/l fso2 : 40 mg/l

type : White

pack : Bottle **closure :** Cork

in the vineyard : Our Sauvignon Blanc grapes are from leashed vineyards near the town of Barrydale in the Little Karoo. Grown on a south facing slope with rows in an East/West direction on weathered slate in the top soils and sandy/clay in the subsoil. Contrary to the early ripening of most of the Sauvignon Blanc in the Breederivervalley and Little Karoo this vineyard ripens on average 2 weeks later This ensures gradual ripening and increase of varietal aroma protected by the exposition and local climate of this vineyard.

about the harvest: Harvest Date:6 February 2006

