

## The Ruins Sauvignon Blanc 2005

This style displays Sauvignon Blanc flavours reminiscent of green fig, lime and some tropical undertones of litchi. The crisp fresh and well balanced palette makes this wine the ideal companion to Green Salads, light Fish dishes, or just on its on with good friends. Serve well-chilled <13c. enjoy="">

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**variety :** Sauvignon Blanc |

**winery :**

**winemaker :** Roelf du Preez

**wine of origin :** Western Cape

**analysis :** alc : 12.5 % vol rs : 1.83 g/l pH : 3.45 ta : 6.5 g/l so2 : 100 mg/l fso2 : 40 mg/l

**type :** White

**in the vineyard :** Vineyard Information:

Single selected vineyard from the Tradouw ward near Barrydale. Grown to our strict parameters to ensure that the wine style will be met.

**about the harvest:** Harvest Date: 16th February 2005

**in the cellar :** Vinification:

The Sauvignon Blanc was given 24h skin contact prior to the clean settled free-run juice been cold fermented at 12 degrees Celsius for 18 days. The wine was stabilised and filtered as soon as possible to ensure the typical varietal characteristic of this late ripening Sauvignon Blanc.

