

Amehlo White 2006

2007 Swiss International Air Lines Wine Awards – Seal of Approval

Colour: Pale straw with a lime tint.

Nose: Pungent lifted lemon tart, ripe tropical fruit aromas with a hint of spices. Well balanced by the mineral flintiness of the Sauvignon Blanc.

Palate: This lively wine is laced with fresh tropical fruit flavours and floral aromas with a hint of spices. The ripe fullness from the Semillon is well balanced by the mineral flintiness of the Sauvignon Blanc.

variety : Sauvignon Blanc | 67% Sauvignon Blanc, 33% Semillon

winery : Ingwe Wine Estate

winemaker : PJ Geyer

wine of origin : Coastal

analysis : alc : 14.56 % vol rs : 1.6 g/l pH : 3.44 ta : 5.7 g/l

type : White **style** : Dry **body** : Light

pack : Bottle

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ageing : Enjoy in its youth.

in the vineyard : There are two sections of this 17 year-old Sauvignon Blanc vineyard - bush vines planted in 2.8 metre rows, yielding a very small crop, and an adjacent trellised block yielding slightly more. The vineyards reached full ripeness in mid-February and were harvested by hand into lug boxes. The Sémillon grapes, obtained from a neighbouring farm, were grown under similar conditions to the Sauvignon Blanc.

Growing Region: Sir Lowry's Pass

