

McGregor Sauvignon Blanc 2007

A slight green tint on this pale white wine expresses the freshness of youth of this wine. The harmonized blend of different wines produce a variety of flavours from tropical fruit to undertones of ripe fig and goosecherries. Leaving a pleasant and long refreshing aftertaste.

Serve between 10-12°C. Drink now while young as companion with shellfish, calamari or grilled fish. Delicate salmon and fresh trout as well as steamed asparagus complemented this wine.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : McGregor Winery

winemaker : André Scriven

wine of origin : McGregor

analysis : alc : 12.0 % vol rs : 3.50 g/l pH : 3.31 ta : 7.10 g/l va : 0.28 g/l so2 :
123 mg/l fso2 : 31 mg/l

type : White **style :** Dry

pack : Bottle **closure :** Cork

in the vineyard : Four wire trellised vineyards. 15 years of age, on dry, alluvial, sandy soil were selected. Only complimentary irrigation was given to improve quality. Irrigation was done on scientifically planned program. Vine grafted on 101/14 rootstock.

about the harvest: Grapes were harvested in early morning while still cold (14°C).

