

## KWV Reserve Sauvignon Blanc 2006

This full bodied white wine has granadilla, fig and green pepper aromas and flavours. It has a lingering aftertaste.

Serve chilled. It can be enjoyed on its own, or as a partner to flavourful chicken and fish dishes and main meal salads.

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

**winery :** KWV Classic Collection

**winemaker :**

**wine of origin :** Paarl

**analysis :** alc : 12.88 % vol   rs : 3.66 g/l   pH : 3.32   ta : 5.84 g/l

**type :** White

**pack :** Bottle

**ageing :** This wine is best enjoyed in the year that it is made, but can be kept for up to 18 months.

**in the vineyard :** Climate: Mediterranean - The winters are wet and cold with approximately 600 - 800 mm of rain per year.

**Soil:** The vineyards are situated on deep, well-weathered soils of shale origin. Underlying soils layers have higher clay content with more shale fragments. The cool, well-drained soils induce balanced growth and the underlying clay and shale fragments acts as a natural water reservoir.

**about the harvest:** Specially selected grapes were harvested at maximum flavour intensity.

**in the cellar :** After 12 to 24 hours of skin contact the juice was fermented at 10 - 12 Â°C until dry. The wine was left on the lees for 3 months before being filtered and bottled.

