

Slanghoek Private Selection Sauvignon Blanc 2007

Fresh and fruity palate. Offers citrus and quava and a bit of green peppers on the palate.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Slanghoek Cellar

winemaker : Pieter le R. Carstens & team

wine of origin : Breedekloof

analysis : alc : 12.97 % vol rs : 4.9 g/l pH : 3.50 ta : 6.4 g/l va : 0.32 g/l so2 : 130 mg/l fso2 : 40 mg/l

type : White **style :** Dry **body :** Medium **taste :** Fruity

pack : Bottle **closure :** Cork

ageing : Best enjoyed young.

in the vineyard : Supplier: P. Hugo

Appellation: Slanghoek

Area planted: 6.09 ha

Age of vines: 14 Years

Rootstock: Richter 110

Clone: SB 10A & SB11

Trellis system: 5 wire lengthened Perold

Irrigation: Micro

Vine density: 3333 vines / ha

Soil: Deep, rocky terrace

Climate: Continental

about the harvest: Date: 29 January 2007

Type: Hand harvested

Yield: 8.4 tons/ha

