

## Seidelberg Sauvignon Blanc 2007

Citrus and asparagus aromatics on the nose followed by hazelnut and dried peach on the middle palate ending with a crisp, dry and refreshing aftertaste.

Excellent match for summer salads.

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

**winery :**

**winemaker :** Cerina de Jongh

**wine of origin :** Coastal

**analysis :** alc : 11.5 % vol   rs : 2.2 g/l   pH : 3.25   ta : 7.24 g/l

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

**pack :** Bottle   **closure :** Screwcap

**in the vineyard :** The grapes were grown on a variety of soils of granitic origin and the climate is Mediterranean with winter rainfall and warm summers.

**about the harvest:** The grapes were hand picked on several occasions during January and February 2006. The crop was much smaller this year which has resulted in good concentration of flavours and structure and should result in wines of good longevity. The yield was 9tons/ha.

**in the cellar :** The grapes were crushed under a blanket of carbon dioxide to prevent any unnecessary loss of the sensitive flavour compounds. The wine spent 12 hours on the skins after which it was pressed and settled. Each batch was fermented with a different yeast strain to add complexity to the wine. Care was taking during the winemaking process to pump the wine as little as possible. The result is a balanced blend showing typical Sauvignon Blanc flavours, which will develop further.

