

## Usana Sauvignon Blanc 2007

2008 John Platter - 4 Stars

WINE Magazine (January 2008) - mentioned that it has the characteristics of a typical Sauvignon Blanc

A beautifully balanced wine, floral perfume on the nose, packed with gooseberry, ripe fig and passion fruit flavours on top of a green freshly cut grass backbone.

A note from our winemaker Mike Dobrovic

*We have changed methods of winemaking as we learn more and also each vintage is different and we try to adapt to each unique vintage. We normally leave the Sauvignon blanc for only two weeks on heavy lees. ( Afrikaans 'swaar moer' derived from the word 'mother' ) However we felt that we needed to leave this vintage on heavy lees a lot longer. This has the added advantage of adding extra fullness and certain amino acids such as glutathione which allows the wine to age a lot longer. Put a few bottles away for a few years ...*

*Some of the released amino acids also increase the aroma and the wine is just fuller and lekker.*

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Winshaw Vineyards

winemaker : Mike Dobrovic

wine of origin : Coastal

analysis : alc : 13.29 % vol    rs : 7.0 g/l    pH : 3.39    ta : 6.9 g/l

type : White    style : Dry    taste : Fruity

pack : Bottle    closure : Cork

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**in the vineyard :** The grapes for U S A N A have been specially hand selected from a single block vineyard in Stellenbosch. Our vineyards are owned and run by the eighth generation of the Joubert family and together with experience and expertise ensures the superb quality of our wines. The grapes for Usana Sauvignon Blanc have been harvested from a specially selected block that, lies on the south-facing slopes of Stellenbosch Kloof. Terroir is excellent, deep granite soil. Long summer days and cool evening breezes ensure perfect Sauvignon Blanc growing conditions. All grapes are harvested by hand in individual bins in optimal conditions to ensure true quality from beginning to end.

"After a late lazy Sunday lunch in January 2003, Jennie and Naomi Joubert decided to take up the challenge of producing their own wine. Having the benefit of excellent resources to hand; top quality grapes from Stellenbosch, an established rapport with leading wine makers and a desire to produce an excellent wine the concept of USANA was born."

Our vision for Usana can only be likened to our butterfly; we are forever evolving and improving with each year. We take inspiration from our everyday lives. As we are two working mothers, we are part of an insane juggling act, but as a pair we have passion and we are proud of what we have achieved to date. We make a promise to our loyal customers to continue challenging our boundaries & to strive and evolve to ensure that we are able to offer you the best.

