

Juno Sauvignon Blanc 2006

Palate: Layers of tropical fruit and gooseberry combine well with hints of cut grass.

Style: A zesty, fruity acidity follows through on a long, attractive finish.

Nose: Crisp, tropical unwooded Sauvignon Blanc.

Crystal clear green in colour with lovely aromas of tropical fruit, gooseberry and fig. A zesty, fruity acidity follows through on a long, attractive finish.

Ah, the most varietal of whites! Enjoy with creamy, spicy or delicate seafood dishes, chicken and veal. Braised stuffed baby squid with trimmed ham proscuitto, garlic, white wine, espelette chilli and bell pepper is ideal.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Cape Wine Company

winemaker :

wine of origin : Breede River Valley

analysis : alc : 11.75 % vol rs : 4.0 g/l pH : 3.23 ta : 6.4 g/l va : 0.29 g/l

type : White

in the vineyard : The 2006 Sauvignon Blanc originates from vineyards on alluvial soils in cooler areas of Bonnievale. Due to the delicate nature of the varietal's flavour, all picking was done during the coolest morning hours at the end of January.

about the harvest: The 2006 harvest will be long remembered as one of the best vintages in many years. Good soils, healthy vineyard management, little or no rain during harvest and generally cool daytime temperatures conspired to leave the grapes on the vine that little bit longer. Picking occurred at peak ripeness, creating wines with fully developed flavours. The grapes were picked at 20.5° Balling and every care was taken to preserve the flavour compounds in the juice.

in the cellar : After crushing the must was cooled and allowed to settle for 72 hours. Only free-run was inoculated with pure strains of rehydrated yeast. Fermentation at 12°C lasted for 3 weeks. Generous lees contact was allowed to develop the full complexity of the varietal characteristics.

