

Hazendal Sauvignon Blanc 2007

Swiss International Air Lines Wine Awards 2006 â€” Seal of Approval

Lovely tropical aromas which are well translated to the palate where there is a perfect balance between acid and fruit. Bright pale straw with youthful green tints. Creamy palate.

Serve with fish, chicken and fresh asparagus.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Hazendal

winemaker : Ronel Wiid

wine of origin : Stellenbosch

analysis : alc : 13.6 % vol rs : 1.7 g/l pH : 3.3 ta : 7.5 g/l

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

pack : Bottle **closure :** Cork

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ageing : Good for drinking now but will keep well for another one year.

in the vineyard : Vines planted in clay and gravel soil on north-easterly slopes, caressed by the cool breeze of the Atlantic Coast. No irrigation. 30 year old bush vines. Pruning takes place during winter months of June and July. Maintain very modern techniques and have a rigorous environmental friendly system called PWC to which we must comply, therefore we are not allowed to use chemicals that donâ€™t comply to EU regulations as far as safety period before picking, types of chemicals, dosages and time of year application.

about the harvest: Grapes are handpicked at optimum ripeness in early February 2005 during cool harvest conditions.

Yield: 5 ton per hectare.

in the cellar : Destemmed, overnight skin contact and cold fermentation in stainless steel tanks for two weeks. Minimum handling of wine after fermentation as far as fining and filtration are concerned therefore fining is limited to protein stability and cold stability and the wine is sterile filtered before bottling.

Bottling date: 16 Augustus 2005

Hazendal

Stellenbosch

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www.hazendal.co.za