

Provenance Sauvignon Blanc 2007

The wine has a translucent colour with a green edge, showing prominent tropical, gooseberry and fruit salad flavours followed by hints of grass and a flinty aftertaste.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Saronsberg Cellar

winemaker : Dewaldt Heyns

wine of origin : Breede River

analysis : alc : 12.56 % vol rs : 1.90 g/l pH : 3.10 ta : 8.00 g/l va : 0.45 g/l so2 :
133 mg/l fso2 : 42 mg/l

type : White

pack : Bottle **closure :** Cork

*Silver Veritas 2007

in the vineyard : Cultivar: Sauvignon Blanc

Clones: SB 10/ R99; SB316/Ramsey

Age: 10 and 15 years respectively

Soil: Structured red and weathered shale soils

about the harvest: The grapes were picked in the early morning hours in five separate pickings to maximize flavour diversity.

Harvest dates: 18 - 30 January 2007

Yield: 5 - 8 ton/ha

Balling at harvest: 19Â° - 22.5Â° B

pH at harvest: 3.22

Total acid at harvest: 7.5 - 11.5 g/l

