

Haut Espoir Sauvignon Blanc 2006

The flavours and aromas are a delicate mixture of tropical fruit layers and hints of lime. Undertones of Marula fruit carry through to the finish which is smooth and elegant with a crisp acidity.

This Sauvignon Blanc is best enjoyed chilled as an aperitif or as an accompaniment to seafood dishes, fresh garden salads, asparagus and spiced Asian dishes.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Haut Espoir

winemaker : Nikey van Zyl

wine of origin : Franschhoek

analysis : alc : 12.5 % vol rs : 2.6 g/l pH : 3.38 ta : 6.8 g/l

type : White

pack : Bottle **closure :** Cork

in the vineyard : This 2006 Sauvignon Blanc was produced from fully ripe grapes sourced from a farm in the Durbanville Hills region. Prior to ripening, the conditions were cool and dry, leading to development of excellent flavours on the vine.

about the harvest: The grapes were hand harvested in the coolness of early morning on 8 February and transported back to the cellar under cold conditions to retain freshness.

