

Savanha Reserve Sauvignon Blanc 2007

Beautifully clear with a distinctive green tinge, the wine shows an attractive nose of tropical fruit and ripe gooseberry. A subtly dry, well-rounded palate offers flavours of passion fruit, grass and figs.

Serve with goat's cheese and fresh herb soufflé.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Savanha

winemaker : Eleonor Visser and Frans Smit

wine of origin : Stellenbosch

analysis : alc : 13.06 % vol rs : 2.6 g/l pH : 3.34 ta : 6.10 g/l

type : White

pack : Bottle **closure :** Cork

ageing : Enjoy now or within 2 years of harvest.

in the vineyard : Climate

Temperature: Winter 9-18°C; Summer 14-27°C

Annual Rainfall: 700 mm

Proximity to Ocean: 12 km

Soil:

Clovelly and Glenrosa

Viticulture

Trellised, 9 year-old vines planted on south-facing slopes yielded the grapes for this wine. The vineyards received supplementary drip irrigation and produced 8 tons per hectare.

about the harvest: Grapes were harvested from selected vineyard blocks at 22°C
Balling for reductive vinification.

in the cellar : After slow, cold fermentation the wine matured for 3 months on the primary lees.

