

Saronsberg Sauvignon Blanc 2007

2008 Swiss International Air Lines Wine Awards â€” Bronze Award

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

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Saronsberg Cellar

winemaker : Dewaldt Heyns

wine of origin : Breede River

analysis : alc : 12.5 % vol rs : 1.90 g/l pH : 3.21 ta : 7.90 g/l va : 0.49 g/l

type : White

pack : Bottle **closure :** Cork

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*Bronze Veritas 2007

in the vineyard : Cultivar: Sauvignon Blanc

Clones: SB 10/ R99; SB316/Ramsey

Age: 8 - 15 years

Soil: Structured red clay-loam and weathered shale soils.

about the harvest: Harvest: 18 - 30 January 2007

Yield: 5 - 8 ton/ha

Balling: 19Â° - 22,5Â° B

pH: 3.10

Total acid: 7,5 - 11,5 g/l

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

