

Drostdy Hof Prisma Sauvignon Blanc 2007

This luscious Sauvignon Blanc has a light green colour. The wine displays aromas of tropical fruit with green pepper and a hint of grassiness, whilst the crisp palate with its long lingering aftertaste is rich in melon with hints of tropical fruit such as guava and litchi.

The winemaker suggests serving this Sauvignon Blanc with fish and poultry dishes.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Drostdy-Hof Wines

winemaker : Deon Boshoff

wine of origin : Coastal

analysis : alc : 11.59 % vol rs : 5.5 g/l pH : 3.18 ta : 6.8 g/l

type : White

pack : Bottle **closure :** Cork

in the vineyard : (Viticulturist: Henk van Graan)

Grapes were sourced from vineyards in Stellenbosch, Paarl, Robertson and Durbanville ranging in age from 9 to 17 years old, grown in soils varying from decomposed granite to deep Clovelly and Hutton. Located at altitudes from 210m to 410m, the trellised vineyards face south-east to south-west and are thus ideally positioned to take advantage of prevailing sea-breezes.

about the harvest: The grapes were harvested by hand in February at 20Â° to 22Â° Balling. They were picked on taste when showing green fig flavours.

in the cellar : After crushing and gently pressing, the juice is then cold fermented in stainless steel tanks. Careful attention is given to cellaring prior to bottling to ensure retention of natural fruit and fermentation flavours.

