

## Indaba Sauvignon Blanc 2007

Complex green grassy nose with passion fruit, guava and pear aromas. Gooseberry, green pepper and tropical fruit flavours on a full, rich palate with a long sweet-fruited finish.

Enjoy with antipasti, fried calamari, shrimp scampi, sole and oysters on the half shell.

**variety :** Sauvignon Blanc | 100% Sauvignon Blanc

**winery :** Cape Classics

**winemaker :** Mzokhona Mvemve

**wine of origin :** Coastal

**analysis :** alc : 13.5 % vol    rs : 1.2 g/l    pH : 3.25    ta : 6.1 g/l

**type :** White

**pack :** Bottle    **closure :** Cork

**in the vineyard :** Soil type: Lime and Stony soils

Age of vines: 3 - 25 years

Trellising: 3 Wire Hedge

Irrigation: Drip

**about the harvest:** Picking date: January to mid-February

Grape Sugar: 18° - 24° B

Yield: 8 - 10 tons/ha

Acidity: 7.6 g/l

PH at harvest: 3.3

