

Eaglevlei Sauvignon Blanc Reserve 2007

Aromatic nose with hints of tropical fruit & and fresh cut grass that follows through on the medium bodied, well balanced palate. A classic grape variety originally planted in Bordeaux and the Loire Valley Sauvignon Blanc is generally used to produce dry wines with marked acidity. These wines tend to be piercingly aromatic and extremely refreshing.

Serve with seafood dishes, salads and cheese.

variety : Sauvignon Blanc | Sauvignon Blanc

winery : Eaglevlei Wines - CLOSED

winemaker : Maria le Roux

wine of origin : Western Cape

analysis : alc : 12.5 % vol rs : 1.09 g/l pH : 3.4 ta : 6.18 g/l

type : White **style :** Dry

pack : Bottle **closure :** Screwcap

ageing : Enjoy now or within 2 years from harvest.

in the vineyard : The vineyards received supplementary drip irrigation and produced 8 tons/ha.

about the harvest: The grapes were harvested at 23° Balling.

