

## Juno Sauvignon Blanc 2007

**Colour:** Tones of light green, combined with a clear, straw-color greets you from the glass. The glowing fluid luring you to smell, taste ...

**Nose:** Being a classic sauvignon blanc, the well-known perfume of gooseberries and peppers lingers fermentation esters: freshly mowed lawn, green peppers, herbs, fig leaves and goose berry.

**Palate:** The promises from the nose definitely deliver on the palate in full enthusiastic portions of passion fruit, pineapple and green pepper. Lingering aftertaste which ends in an attractive finish.

A useful wine to serve with sharply seasoned- or high acidic foods. Because of the high acidity, it would of course be perfect for a salad that is dressed in vinaigrette and don't forget the tomatoes! Perfect match for asparagus with lemon-butter (with the focus on the lemon and not the butter), red- or green pepper dishes and of course those gorgeous, fat West Coast Oysters.

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

**winery :** Cape Wine Company

**winemaker :** Newald Marais

**wine of origin :** Breede River Valley

**analysis :** alc : 12.26 % vol    rs : 2.60 g/l    pH : 3.39    ta : 6.20 g/l    va : 0.39 g/l

**type :** White

**pack :** Bottle    **size :** 0    **closure :** Cork

**in the vineyard :** Originally from French vines, these sauvignon blanc vines are grown in alluvial soil, grafted onto the nematode-resistant rootstocks: 101/14. Grapes were harvested in the early hours at the end of January.

**about the harvest:** Grapes were brought in at 22.1Â°B, crushed and then allowed to cool and settle for a period of approximately 60 hours, after-which the free-run juice was inoculated with wholesome re-hydrated yeast.

