

## KWV Reserve Sauvignon Blanc 2007

This full bodied white wine has granadilla, fig and green pepper aromas and flavours. It has a lingering aftertaste.

Serve chilled. It can be enjoyed on its own, or as a partner to flavourful chicken and fish dishes and main meal salads.

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

**winery :** KWV Classic Collection

**winemaker :** The Winemaking Team

**wine of origin :** Stellenbosch

**analysis :** alc : 14.5 % vol rs : 1.8 g/l pH : 3.3 ta : 6.42 g/l

**type :** White **body :** Full **taste :** Fruity

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

**in the vineyard :** Exceptional quality wines were generally made from the 2006 harvest. It was warm to very warm with dry periods during ripening and harvest. The growing season was windy. The vigour of the vineyards was impaired and bunch and berry size was reduced. This favoured the production of top quality wines with concentrated flavours.

### ABOUT THE AREA

South Africa's vineyards are mostly situated in the Western Cape near the coast. This is the southernmost region of the African continent, and has a Mediterranean type climate and diverse soils perfectly suited to quality grape production.

**about the harvest:** Specially selected grapes were harvested at maximum flavour intensity from beginning to mid-February.

**in the cellar :** After 12 to 24 hours of skin contact the juice was fermented at 10Â° - 12 Â°C until dry. The wine was left on the lees for 3 months before being filtered and bottled.

