

Ingwe Sauvignon Blanc/Semillon 2007

Swiss International Awards 2008 - Silver

Colour: Crystal clear colour with green hues.

Nose: Sauvignon Blanc grown under our ideal, ocean-facing conditions contributed vibrant fruitiness, while the wood-fermented Semillon component added rich complexity to this well-balanced blend.

Palate: This lively wine is laced with fresh tropical fruit flavours and floral aromas with a hint of spices. This coupled with a fresh acidity leaves ones mouth fulfilled and enchanted.

variety : Sauvignon Blanc | 63% Sauvignon Blanc, 37% Semillon

winery : Ingwe Wine Estate

winemaker : PJ Geyer

wine of origin : Coastal

analysis : alc : 13.0 % vol rs : 1.2 g/l pH : 3.41 ta : 5.7 g/l

type : White **style :** Dry **body :** Light **wooded**

pack : Bottle **closure :** Cork

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about the harvest: Both cultivars were picked full ripe.

in the cellar : Sauvignon Blanc: After settling, grapes where inoculated with a slow fermented (4-6 weeks). For three quarter of fermentation the temperature was kept at 24 degree Celsius and then the last quarter at 13 degree calcium.

Semillon: After settling grapes went straight to barrels. Due to the absence of added yeast natural fermentation took place. After fermentation wine was blended with the Sauvignon Blanc and kept on less for five months before bottling.

