

Haut Espoir Sauvignon Blanc 2007

The structure of the wine is delicate, minerality is dominant on the nose, with light fruit flavours on the palate.

This Sauvignon Blanc is best enjoyed chilled as an aperitif or as an accompaniment to seafood dishes, fresh garden salads, asparagus and spiced Asian dishes.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Haut Espoir

winemaker : Nikey van Zyl

wine of origin : Franschhoek

analysis : **alc** : 12.5 % vol **rs** : 2.8 g/l **pH** : 3.18 **ta** : 7.2 g/l

type : White **style** : Dry **taste** : Mineral

pack : Bottle **closure** : Cork

in the vineyard : This 2007 Sauvignon Blanc was produced from fully ripe grapes sourced from a farm in the Franschhoek region.

about the harvest: The grapes were hand harvested in the coolness of three early mornings 25-30th January, picked in batches and covered in dry ice to preserve freshness in the intense heat.

in the cellar : After de-stemming the grapes were pressed lightly, and left to settle for three days in cold tanks. The juice was racked to fermentation tanks and fermented until dry over 15 days at cold temperatures, to retain freshness and the fruit characters. The new wine was left on the lees for 7 months before being cold stabilized. Weekly batonage enhances the palate.

