

## The Ruins Sauvignon Blanc 2006

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A clear green tinge on this wine is a promise of the freshness of the pungent fruit flavours in the wine. Dominated by flavours of passion fruit, litchi and grapefruit and some limey green notes. The freshness continues on the palate with a crisp, well-integrated aftertaste. Serve cold at 13-15 degrees and enjoy with green leaf salads and light fish or poultry.

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

**winery :**

**winemaker :** Roelf du Preez

**wine of origin :** Eilandia, Robertson

**analysis :** alc : 12.5 % vol    rs : 2.1 g/l    pH : 3.15    ta : 6.8 g/l    so2 : 99 mg/l    fso2 : 40 mg/l

**type :** White    **taste :** Fragrant    **organic**

**pack :** Bottle    **closure :** Screwcap

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### in the vineyard :

Our Sauvignon Blanc grapes are from leashed vineyards near the town of Barrydale in the Little Karoo. Grown on a south-facing slope with rows in an East/West direction. Soils consist of weathered slate in the top soils and sandy/clay in the subsoil. Contrary to the early ripening of most of the Sauvignon Blanc in the Breederiver valley and Little Karoo this vineyard ripens on average 2 weeks later. This ensures gradual ripening and increase of varietal aroma while being protected by the exposition and local climate of this vineyard.

### about the harvest:

Region: Western Cape

Ward: Grapes from Barrydale, Little Karoo

Organic Certified: SGSSAOrg2001 0074

Vintage: 2006

Harvest Date: 6 February 2006

Early morning handpicked and crushed and destemmed as soon as possible. Skin contact was allowed for 24 hours. Only free running juice was used, clarified by gravity settling and then fermented cold at 12 degrees with Vin 7 for 14 days. Stabilised and filtered right after fermentation to ensure that the cultivar and fermentation characters of Sauvignon Blanc are kept fresh in the bottle.

