

## Bovlei Sauvignon Blanc 2008

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A crisp wine of high quality that presents tropical flavours and hints of green pepper. The full, ripe palate in aftertaste is due to the extensive lees contact.

Serve it slightly chilled in summer and at room temperature in winter with shellfish, calamari, grilled fish, fresh trout or salmon, steamed asparagus and quiches. Good also with bread crackers and cheeses.

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

**winery :** Bovlei Cellar (Wellington Wines)

**winemaker :** Frank Meaker

**wine of origin :**

**analysis :** alc : 11.93 % vol   rs : 1.4 g/l   pH : 3.45   ta : 6.1 g/l   va : 0.21 g/l   so2 :  
111 mg/l   fso2 : 45 mg/l

**type :** White

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

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**ageing :** Drink as a young vintage wine, because it shows its fruity components best. With a year ageing, more greener flavours will develop.

