

Seidelberg Sauvignon Blanc 2008

Citrus and asparagus aromatics on the nose followed by hazelnut and dried peach on the middle palate ending with a crisp, dry and refreshing aftertaste.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery :

winemaker : Cerina de Jongh

wine of origin : Coastal

analysis : alc : 11.5 % vol rs : 3.2 g/l ta : 6.2 g/l

type : White **style :** Dry **body :** Light **taste :** Fruity

pack : Bottle **closure :** Screwcap

in the vineyard : The season was very cool except for the hot spell during January.

about the harvest: The 2008 harvest was extremely interesting and unpredictable with heat waves, cold spells and rain. It promises to be a good harvest with beautiful wines.

in the cellar : The grapes were crushed under a blanket of carbon dioxide to prevent any unnecessary loss of the sensitive flavour compounds. The wine spent 12 hours on the skins after which it was pressed and settled. Each batch was fermented with a different yeast strain to add complexity to the wine. Care was taken during the winemaking process to pump the wine as little as possible. The result is a balanced blend showing typical Sauvignon flavours, which will develop further.

