

Openers Sauvignon Blanc 2008

Delicate and fresh with beautiful aromas on the nose. Firm acid but not overpowering.

A lighter-bodied wine, enjoyable either on its own or with chicken or a crisp, fresh salad.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery :

winemaker : Reino Kruger

wine of origin : Coastal

analysis : alc : 13.0 % vol rs : 4.5 g/l pH : 3.25 ta : 6.2 g/l va : 0.45 g/l so2 :
under 125 mg/l fso2 : 45 mg/l

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

pack : Bottle **closure :** Screwcap

in the vineyard : Soil: Alluvial, Scali, Hutton, Clovelly and Kroonstad.

Growing Climate/Vintage Conditions: Cool ocean breeze, receiving early-morning sun.

about the harvest : Date of Harvest: February

Type of Harvest: Cool, early morning harvest by hand.

in the cellar : Method: 6 - 24 hours skin contact, free-run juice only.

Fermentation Temperature: 12° C

Length: 30 days. Extended lees contact, small wooded component added from small French barrels.

Malolactic Fermentation: None

