

## KWV Reserve Sauvignon Blanc 2008

Upfront passion fruit and gooseberry flavours make this a truly outstanding wine. On the palate the wine has hints of green pepper, tropical fruit and guava. The finish is crisp and clean with a lingering aftertaste.

Serve chilled. It can be enjoyed on its own, or as a partner to flavourful chicken and fish dishes and main meal salads

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

**winery :** KWV Classic Collection

**winemaker :** The Winemaking Team

**wine of origin :** Western Cape

**analysis :** alc : 12.7 % vol    rs : 2.4 g/l    pH : 3.57    ta : 6.1 g/l

**type :** White    **body :** Full    **taste :** Fruity

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

### in the vineyard :

#### About the area:

South Africa's vineyards are mostly situated in the Western Cape near the coast. This is the southernmost region of the African continent, and has a Mediterranean type climate and diverse soils perfectly suited to quality grape production

#### Vintage conditions:

Cool temperate conditions during the growing season resulted in small, concentrated berries. Veraison was even, therefore ensuring even ripening of grapes. The period was characterised by low disease incidence. During harvest, the cooler than average summer temperatures resulted in an excellent balance between sugar and acid. Lower yields deliver a well balanced wine that offers intense fruit flavours.

#### about the harvest:

**Harvest date:** beginning to mid Feb

Specially chosen grapes were harvested at maximum flavour intensity.

**in the cellar :** After 12 to 24 hours of skin contact the juice was fermented at 10-12° C until dry. The wine was left on the lees for 3 months before being filtered and bottled.

