

WhaleHaven Sauvignon Blanc 1997

Light greenish-yellow in colour, with distinctive grassy and asparagus varietal flavours. Well balanced, with a lingering aftertaste.

variety : Sauvignon Blanc | Sauvignon Blanc

winery : Whalehaven Wines

winemaker : Storm Kreusch

wine of origin : Elgin

analysis : alc : 12,1 % vol rs : 1,5 g/l pH : 3,44 ta : 6,9 g/l



ageing : Distinctive cool-climate acidity enhances the aging potential of this wine.

in the cellar : Grapes harvested at 22° Balling; 3,18pH g/l total acid. Settled over night, racked into fermentation tank and added pure yeast culture. Fermented for 10 days at 14°C. Racked off gross lees. Cold stabilisation for 8 days at -4°C in combination with protein stabilisation prior to bottling. No malo-lactic fermentation.

This wine compliments seafood, pork dishes and spicy food.