

Aprilskloof Sauvignon Blanc 2007

A zesty, crisp and light Sauvignon Blanc with fresh aromas, full fruit flavour and minerality, typical of deep granite and sandstone soil.

This wine is now only available in 375ml bottles.

Serve chilled with poultry, pasta or fish.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Lammershoek Farms & Winery

winemaker : Albert Ahrens

wine of origin : Swartland

analysis: alc : 13.5 % vol rs : 1.1 g/l pH : 3.15 ta : 6.7 g/l

type : White **style :** Dry

pack : Bottle **closure :** Cork

ageing : Enjoy now.

in the vineyard : This south-east facing dry land bush vine vineyard is situated on a poor Glen Rosa soil yielding 5 tons from 3400 vines per hectare.

about the harvest: The grapes are hand harvested optimally ripe at 22° Balling.

in the cellar : The bunches are cooled in a cold room to 2° C prior to hand selecting only the best berries. The chosen grapes are destemmed and crushed, and pressed. After settling, the juice is transferred to a stainless steel tank and cold fermented for 3-4 weeks under controlled conditions. After completion the wine is biologically stabilised and kept on the lease until filtration and bottling two months later.

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