

Pulpit Rock Brink Family Sauvignon Blanc 2008

A dry white wine with crisp, distinctive granadilla flavours and a smooth finish.

Mild creamy curries, roasted duck or chicken breasts. Also good with fresh summer fruit salads.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Pulpit Rock Winery

winemaker : Jaco van der Merwe

wine of origin : Swartland

analysis : **alc** : 12.36 % vol **rs** : 1.6 g/l **pH** : 3.40 **ta** : 6.4 g/l

type : White **style** : Dry

pack : Bottle **closure** : Screwcap

in the vineyard : The average age of these vines is 10-11 years old and all are trellised. The production is on average 13 tons/ha. Supplementary irrigation is done through the growing season.

about the harvest: Harvesting usually starts in the second last week of January and stretches until mid February. Harvesting is done at night for the simple reason to receive the grapes at low temperatures to capture the maximum fruit.

in the cellar : Fermentation takes place at low temperatures (12° - 14° C). After fermentation the wine is kept on its fine lees for 2-3 months before stabilisation.

