

Ken Forrester Sauvignon Blanc 2008

This wine shows complex, ripe fruit with a dry finish. Flinty minerality mixing it up with tropical fruit and a hint of grass aromas on the nose. Exceptional long tropical pineapple, citrus finish which is typical of the long hang time in our cool region.

Very good while preparing a meal on the patio. Ideal with fish, chicken and pasta.

variety : Sauvignon Blanc | 100% Sauvignon Blanc
winery : Ken Forrester Wines
winemaker : Ken Forrester
wine of origin : Stellenbosch
analysis : alc : 13 % vol rs : 3.8 g/l pH : 3.22 ta : 6.4 g/l
type : White **style :** Dry
pack : Bottle **closure :** Screwcap

in the vineyard : Region: Stellenbosch
Soil: Duplex soils, fine sandy loam on a clay base
Yield: 8 tons/ha, trellised vineyards

about the harvest: Grapes are hand picked over a progressive ripening curve to capture the natural acidity and show the riper, tropical fruit flavour of Sauvignon Blanc with typical freshness and balance.

in the cellar : After crushing, pumped through mash-cooler straight to press for draining. Free-run juice settled and fermented separately from pressings. Extended lees contact after fermentation for about 8 weeks to increase "creamy" character. Juice/wine handled reductively throughout the process.



Ken Forrester Wines

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