

Waterhof Sauvignon Blanc Reserve 2008

Delicate and fresh with beautiful aromas on the nose. Firm acid but not overpowering, a lighter bodied wine.

Enjoyable either on its own or together with chicken or a crisp, fresh salad.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery :

winemaker : Reino Kruger

wine of origin : Coastal

analysis : alc : 13.0 % vol rs : 0-5 g/l pH : 3.2 ta : 5.8 g/l va : 0.32 g/l so2 : <100 mg/l=">fso2 : 45 mg/l

type : White **style :** Dry **body :** Light **wooded**

pack : Bottle **closure :** Cork

in the vineyard : Soil: Scali, Alluvial, Hutton, Kroonstad and Clovelly

Growing Climate/Vintage Conditions: Cool ocean breeze, receiving early morning sun.

about the harvest: Date of harvest: February

Type of harvest: Cool, early morning harvest by hand.

in the cellar : Method: 6 - 24 hours skin contact, free run juice only.

Fermentation Temperature: 12° C

Length: 30 days. Extended lees contact, small wooded component added from small French barrels.

Malolactic: None