

## Saronsberg Sauvignon Blanc 2008

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**2008 Swiss International Air Lines Wine Awards - Bronze Award**

The wine has a translucent colour with a green edge, showing prominent tropical, gooseberry and fruit salad flavours followed by hints of grass and green pepper.

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**variety :** Sauvignon Blanc | 100% Sauvignon Blanc

**winery :** Saronsberg Cellar

**winemaker :** Dewaldt Heyns

**wine of origin :** Breede River

**analysis :** alc : 12.81 % vol   rs : 1.90 g/l   pH : 3.22   ta : 6.5 g/l   va : 0.50 g/l   so2 :  
143 mg/l   fso2 : 50 mg/l

**type :** White

**pack :** Bottle   **closure :** Cork

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\*Michelangelo International Wine Awards 2009 - Gold

\*2008 Swiss International Air Lines Wine Awards - Bronze Award

\*Bronze Veritas 2007

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**in the vineyard :** Cultivar: Sauvignon Blanc

Clones: SB 10/ R99; SB316/Ramsey

Age: 8 - 15 years

Soil: Structured red clay-loam and weathered shale soils.

**about the harvest:** Harvest: 18 - 30 January 2007

Yield: 5 - 8 ton/ha

Balling: 19Â° - 22,5Â° B

pH: 3.10

Total acid: 7,5 - 11,5 g/l

The grapes were picked in the early morning hours in five separate pickings to maximize flavour diversity.