

La Vierge Sauvignon Blanc 2008

The wine expresses very focussed and perfumed green fruit character on the nose with a full flinted follow through on the palate.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : La Vierge Wines

winemaker : Marc van Halderen

wine of origin :

analysis : alc : 13.14 % vol rs : 2.2 g/l pH : 3.11 ta : 7.01 g/l va : 0.35 g/l

type : White

pack : Bottle **closure :** Cork

in the vineyard : Argillaceous Shale of the Bokkeveld Series

about the harvest: All grapes were harvested by hand in cool early morning temperatures. The grapes were harvested in two batches, in mid-March. This was carried out in order to complexify the wines profile.

in the cellar : The Sauvignon Blanc grapes are harvested early in the morning and then destemmed and crushed at cold temperatures using dry ice to prevent oxidation of the must and to preserve flavours and aromas. The must then undergoes a period of skin contact of 6 hours at 10°C to capture some concentration from the skins. The skins are pressed lightly and the juice left to settle for a period of 72 hours at 2°C, after which the fermentation is started in stainless steel tanks and is maintained at temperatures between 11 and 13°C until the wine is dry. The wine underwent a 9-month period of maturation on the fermentation lee's in tank, in order to further develop complexity and character on the nose and palate.

