

## Atkinson Ridge Sauvignon Blanc 2007

The Atkinson Ridge Sauvignon Blanc 2007 exhibits a bouquet of rich fresh green capsicum, green jalapenos, fresh lime, apricots and nectarine flavour. The palate is crisp yet creamy with green fruit tones which are complimented by apricots and nectarines on the mid palate. This wine has a delicate balance and the finish is fresh and crisp.

Sushi, calamari, fresh Crayfish and Prawns. Vegetarian dishes. Wonderful companion of summer salads.

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

**winery :** Amani Vineyards - CLOSED

**winemaker :** Carmen Stevens

**wine of origin :** Stellenbosch

**analysis :** alc : 13.5 % vol   rs : 1.4 g/l   pH : 3.22   ta : 7.2 g/l   va : 0.31 g/l   so2 : 136 mg/l   fso2 : 35 mg/l

**type :** White   **style :** Dry   **body :** Medium

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

2006 vintage received Best White Wine, Wine of the Month Club, chosen White Wine of the Year

### in the vineyard :

Origin: Polkadraai Road, Stellenbosch.

Soil Type: Clovelly.

Vineyard Info: Hand picked 21,22,23°B . Yield = 7 tons/ha.

**about the harvest:** Fruit is picked in light boxes to prevent crushing the fruit.

**in the cellar :** The grapes are stored in a cool room to preserve the SBL flavours.

Grapes are stringently sorted as soon as they are delivered to the cellar. Fermentation of different batches is done in stainless steel tanks at low temperatures with selected pure yeast cultures.

