

Warwick Professor Black Sauvignon Blanc 2009

The wine shows an abundance of tropical fruit, pear, grapefruit and lime aromas on the nose that carry through to the palette. The mouth feel is crisp, yet rich and fruity, and coats the pallet evenly. The well-balanced acid and lingering aftertaste will make you come back for more.

Fresh Oysters, goats cheese salad or grilled/steamed fresh-water fish. Serving temperature: 6° - 8° C.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Warwick Wine Estate

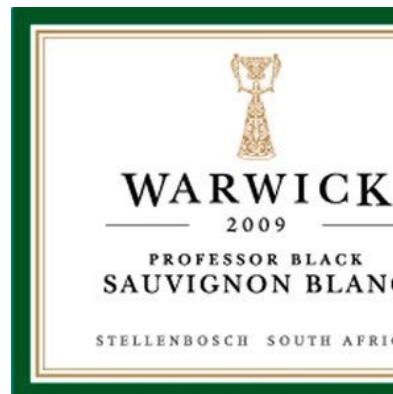
winemaker : Jozua Joubert

wine of origin : Stellenbosch

analysis : alc : 13.40 % vol rs : 4.5 g/l pH : 3.41 ta : 7.0 g/l

type : White **style :** Dry

pack : Bottle **closure :** Screwcap



about the harvest: The grapes were harvested at different levels of ripeness depending on fruit character, to ensure maximum fruitiness and complexity.

in the cellar : The juice was handled reductively throughout the winemaking process and fermented very cold in specially designed stainless steel tanks. After fermentation the wine was kept on the gross lees for three months, blended and finally bottled in June 2008.

Bottling Date: June 2009

Release date: July 2009.