

## MAN Vintners Sauvignon Blanc 2009

Wine description & food pairing Tropical fruit, guava and melon aromas, crisp and bold sweet citrus backed by refreshing acidity and minerality characteristic of our coastal vineyards.

A versatile food wine to go with most poultry, fish and salad dishes. Also fabulous as an aperitif for a hot summer afternoon. Serve chilled.

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

**winery** : MAN Family Wines

**winemaker** : Tyrrel Myburgh

**wine of origin** : Western Cape

**analysis** : **alc** : 13.5 % vol **rs** : 3.3 g/l **pH** : 3.19 **ta** : 6.7 g/l

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

**pack** : Bottle **closure** : Screwcap

Platter Guide 2010: 3 Stars:

"Fruit salad. Fig, thatch & sweat. Peach & lemon zest too. Mild acidity."

Wine Spectator Magazine (USA February 2010): 85 points

"Lively, with lime and fennel hints backed by a tangy, gooseberry-tinged finish."

**in the vineyard** : 2009 was a relatively easy harvest, with near ideal weather conditions. Vineyards remained stress-free and healthy, ripening their crops easily. In general, the quality of the harvest for both red and white wines was very good.

**about the harvest**: Sourced from various vineyards in the Agter-Paarl region. Mostly un-irrigated, older (10-35 yr old), bush-vine (un-trellised) vineyards with low yields of 6,5 tons/ha. Only free-run juice used in producing this wine.

