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Delaire Sauvignon Blanc 2009

Fresh, lively and intense, this pale straw Sauvignon Blanc with a lime hue displays a rich collage of flavours that will reward the most discerning lovers of this varietal. Discover lovely green fig, cut grass and pineapple aromas and experience a beautiful mineral mid palate with a crisp capsicum finish.

This wine can be enjoyed with a variety of seafood/fish dishes like roasted scallops with peas and pancetta. Can also be enjoyed on its own.



variety : Sauvignon Blanc | 100% Sauvignon Blanc
winery : Delaire Graff Estate
winemaker : Morne Vrey
wine of origin :
analysis : **alc :** 13.05 % vol **rs :** 3 g/l **pH :** 3.37 **ta :** 6.5 g/l
type : White **style :** Dry **taste :** Fruity
pack : Bottle **closure :** Screwcap

International Wine Challenge: Silver Medal
2009 WINE Magazine Sauvignon Blanc Top 10 Challenge - 5 stars

in the vineyard : The outstanding quality of 2009 harvest will ensure that it goes down in history as one of South Africa's best. Lower yields and intensely concentrated flavours from extremely healthy grapes meant that producers throughout the winelands are delighted with the results.

The cooler ripening season - very cold and wet winter with late September rains - caused the harvest to start two weeks later than usual. The grapes picked from three premium wine regions: 70% Olifantsrivier (West Coast), 25% Stellenbosch and 5% Durbanville. This combination brings the unique flavours from each region in full harmony.

about the harvest: The grapes where 100% hand picked in the refreshing hours of the early morning.

in the cellar : The grapes did not receive any skin contact and where gently pressed. Fermentation lasted almost 3 weeks at 12° C and then left on primary lees for 6 weeks post fermentation.