

Meerendal Sauvignon Blanc 2009

The wine has tropical aromas and whiffs of green pepper and fynbos, with a flintiness and an attractive minerality, complemented by some gooseberry tones. It shows a refreshing and crisp after taste, with a delicious and rich mouth feel.

Ideal with fresh oysters, seafood-pasta, chicken and salads.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Meerendal

winemaker : Liza Goodwin

wine of origin : Durbanville

analysis : alc : 13 % vol rs : 1.2 g/l pH : 3.26 ta : 7 g/l

type : White **style** : Dry

pack : Bottle **closure** : Cork

in the vineyard : CLIMATE: Mediterranean climate with warm, dry, summers with a unique pattern of cool winds. Winters are cold and wet with an annual rainfall on the estate of a mere 550mm. SOIL: Tukulu

about the harvest: Grapes were handpicked at 23 °Balling from a yield of 8 Ton/Ha.

in the cellar : Including grapes from the new vineyard that was planted in 2005. Grapes had skin contact for 6 hours. Fermented for 18 days between 11-12 °C with a specially selected yeast. After fermentation the wine was left on the lees for approximately two months to enhance complexity.

