

Meerendal Bin 242 Sauvignon Blanc 2007

Clear bright, green/yellow. Bouquet begins with inviting floral notes followed by fragrance of tropical fruit salad. Pineapple, litchi, kiwi with just a hint of spice with vanilla. Ripe, yet fresh flavours fill the mouth and complement the fresh liveliness of the wine. Incredibly rich on the palate, with a hint of sweetness from the oak enriching the mouth feel and smoothness. Yet not detracting from the liveliness. Gunflint backing with gentle notes of green pepper add to the complexity. There is a slight chalky character in the distinctly dry, lively finish, but it is a classically elegant wine.

A great wine for fish, chicken, duck or carpaccio.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Meerendal

winemaker : Liza Goodwin

wine of origin : Durbanville

analysis : alc : 12.5 % vol rs : 2 g/l pH : 3.4 ta : 6.7 g/l

type : White **style :** Dry **wooded**

pack : Bottle **closure :** Cork

ageing : Fine fruit clarity for drinking now yet with lots of potential to develop well over two, three or more years.

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

in the cellar : Grapes had skin contact for 6 hours. Fermented in new French oak barrels for 18 days between 11-12 °C with a specially selected yeast. After fermentation the wine was left on the lees in the barrels for approximately six months to enhance complexity. The wine was stirred once a week.

