

Ondine Sauvignon Blanc 2009

Colour: Light yellow with green undertones.

Aroma: Asparagus, ripe fig and gooseberry.

Flavour: Green pepper with undertones of fig, minerality, acidity and crispiness.

Finish: Balanced with a voluptuous aftertaste.

General: Sauvignon Blanc from the Darling appellation is very aromatic, due to part of the uniqueness and the location of the terroir. We set out to produce a wine which offers more focus on the structure of the palate. Although challenging this wine offers a new dimension of length and concentration of the palate.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Ormonde Wines

winemaker : Michiel du Toit

wine of origin : Darling

analysis : alc : 14.64 % vol rs : 1.7 g/l pH : 3.51 ta : 7.7 g/l

type : White **style** : Dry **body** : Full **taste** : Herbaceous

pack : Bottle **size** : 0 **closure** : Cork

ageing : Optimum drinkability: 2010 - 2011

about the harvest: The grapes were harvested by hand early in the morning, at 23.5°B.

Harvest date: February 2009

in the cellar : Cooled down to 12°C, upon arrival at the cellar the juice had fourteen hours of skin contact before drawing off the juice. Fermentation was inoculated with Vin 13 which is a less aromatic yeast.

