

## Helderkruin Forte 1998

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A full-bodied yet balanced wine with fresh gooseberry flavours and a peppery, asparagus nose.  
SUGGESTED FOOD: Chilled at 12 Å C as an aperitif or with cheese, poultry and fish.

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variety : Sauvignon Blanc | Sauvignon Blanc

winery :

winemaker :

wine of origin : Stellenbosch

analysis : alc : 13.45 % vol rs : 1.4 g/l pH : 3.53 ta : 5.3 g/l

type : White

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in the cellar : Deep red/yellow clovelly soils.

VINEYARDS: Eastern facing slopes. 12-year-old vines on 4 wire trellis for maximum sun and cool sea-air.

WINEMAKING: Harvested full ripe. Fermented in stainless steel tanks, no wood. French style.