

McGregor Sauvignon Blanc 2008

A slight green tint on this pale white wine expresses the freshness and youth of this wine. The harmonized blend of different wines produced a variety of flavours from tropical fruit to undertones of ripe fig and gooseberries. Leaving a pleasant and long refreshing aftertaste.

Serve between 10Å° - 12Å° C. Drink now while young as companion with shellfish, calamari or grilled fish. Delicate salmon and fresh trout as well as steamed asparagus complemented this wine.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : McGregor Winery

winemaker : AndrÅ© Scriven

wine of origin : McGregor

analysis : **alc** : 12.71 % vol **rs** : 3.50 g/l **pH** : 3.31 **ta** : 7.1 g/l **va** : 0.40 g/l **so2** : 120 mg/l **fso2** : 40 mg/l

type : White **style** : Dry

pack : Bottle **closure** : Cork

in the vineyard : Four wire trellised vineyards, 15 years of age, on dry, alluvial, sandy soil were chosen. Only complementary irrigation was given to improve quality. Irrigation was done on scientifically planned program. Vine grafted on 101/14 rootstock.

about the harvest: Date: Early February

Type: Machine

Yield: 8 - 10 tons/ha; 2.7 kg/vine

Sugar: 19Å° - 21.0Å° B

pH: 3.34

TA: 7.1 g/litre

in the cellar : Grapes were harvested in early morning while still cold (14Å° C). To preserve flavour, SO2 and ascorbic acid was added in the vineyard. After crushing, it was mash-cooled and further cooled during its 8-hour skin contact. The juice for fermentation with select yeast, low fermentation and storage temperature, captures the flavours and freshness.