

McGregor Sauvignon Blanc 2009

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 : Elmo du Plessis

wine of origin : McGregor

analysis : **alc** : 11.95 % vol **rs** : 3.50 g/l **pH** : 3.41 **ta** : 6.5 g/l **va** : 0.53 g/l **so2** : 97 mg/l **fso2** : 41 mg/l

type : White **style** : Dry

pack : Bottle **closure** : Screwcap

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