

## Majors Hill Sauvignon Blanc 2008

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2007 Old Mutual Trophy Wine Show â€” Bronze Medal (71/100)

A full ripe concentrated wine with hints of green pepper, green apple guava and a tropical fruit with lingering finish of green fig on the aftertaste. A complex wine with a huge mouth feel.

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**variety :** Sauvignon Blanc | 100% Sauvignon Blanc

**winery :** Majors Hill Winery

**winemaker :** Alkie van der Merwe

**wine of origin :** Robertson

**analysis :** alc : 13.5 % vol   rs : 2.6 g/l   pH : 3.23   ta : 6.8 g/l

**type :** White

**pack :** Bottle   **closure :** Cork

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**ageing :** 2 years.

**in the vineyard :** Soil Type: Rich loamy river sediment

Age of Vines: 9 years

Viticulture practice: Trellised. Controlled irrigation. Harvest control. Summer pruning.

Yield per Hectare: 7 tons

**about the harvest:** Only healthy optimum ripened grapes, harvested at night, to ensure the flavours are intact. The grapes were harvested in Mid January 2006.

**in the cellar :** Skin contact for 48 hours at 6Â°C. The free run juice is then drawn off by gravity and fermented with specially selected yeast.

Bottling is done cold to keep all the flavours intact

Wood ageing: No wood

Bottling date: End April 2006