

## FIFA 2010 Sauvignon Blanc 2009

Colour: Brilliant lemon-lime

Bouquet: Vibrant gooseberry and tropical fruit aromas with some herbaceous nuances and a hint of ripe citrus.

Palate: Balanced tropical and grassy flavours with a refreshing lingering aftertaste.

Excellent served with seafood, fish, white meat and salads.

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

**winery** : Nederburg Wines

**winemaker** : Tariro Masayiti

**wine of origin** :

**analysis** : alc : 12.66 % vol    rs : 1.5 g/l    pH : 3.32    ta : 6.75 g/l

**type** : White    **style** : Dry    **body** : Medium    **taste** : Fruity    **wooded**

**pack** : Bottle    **closure** : Screwcap

### **in the vineyard** : The vineyards (viticulturist: Drikus Heyns)

The grapes were sourced from vineyards in the Durbanville, Darling and Philadelphia areas. The vines, situated some 100m to 150m above sea level and planted between 1980 and 1999, are grown in Clovelly, Hutton, Tukulu and Oakleaf soils. Grafted onto nematode-resistant rootstock Richter 99, 101 and 114, some of the vines received supplementary irrigation from a micro-irrigation system, while those in Darling are grown under dryland conditions.

**about the harvest**: The grapes were harvested at 21° to 23° Balling during February and March.

**in the cellar** : The fruit was destemmed and crushed into overhead drainers. The free-run juice was cool-fermented in temperature controlled stainless steel tanks at 13°C to 15°C for a period of two to three weeks. Five percent of the Sauvignon blanc juice was fermented in third- and fourth-fill barrels for added complexity and structure.



## Nederburg Wines

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