

## Blaauwklippen Cultivar Selection Sauvignon Blanc 2009

A fresh combination of goose berries and kiwi fruit aromas greet you upfront. A light delightful wine that will please the palate with gorgeous layers of tropical fruit flavours and hints of asparagus.

Can be enjoyed with a variety of dishes, including fish and seafood, chicken and garden salads, as well as sushi and certain Thai meals. Serve at between 12° - 15° C.

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

**winery** : Blaauwklippen Vineyards

**winemaker** : Rolf Zeitvogel

**wine of origin** : Stellenbosch

**analysis** : alc : 12.87 % vol rs : 2.6 g/l pH : 3.31 ta : 6.1 g/l

**type** : White **style** : Dry **taste** : Mineral

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

**ageing** : Enjoy immediately or within the next years.

**in the vineyard** : **Irrigation**: Drip

**Density**: 2.5 x 1.5

**Soil**: Sandy

**Trellising**: Perold

**in the cellar** : Fermentation: at 13° - 15°C

Maturation: 3 months on fine lees, mixing occasionally



### Blaauwklippen Vineyards

Stellenbosch

021 880 0133

[www.blaauwklippen.com](http://www.blaauwklippen.com)