

Perdeberg Sauvignon Blanc Reserve 2009

2008 Swiss International Air Lines Wine Awards â€” Silver Award

Typical of Durbanville grapes, the wine is full of herbaceous figs, asparagus and tomato plant fruit, balanced with tropical flavours.

Serve this refreshingly crisp Sauvignon chilled and enjoy with sushi, calamari, line fish and poultry.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Perdeberg Wines

winemaker : Riaan Moller

wine of origin : Coastal

analysis : alc : 13.25 % vol rs : 2.9 g/l pH : 3.29 ta : 7 g/l

type : White **style :** Dry **taste :** Fruity

pack : Bottle **closure :** Cork

2008 Swiss International Air Lines Wine Awards â€” Silver Award

ageing : Cellaring potential: 3 years because of high acidity

in the vineyard : The grapes come from the farm Phisantekraal in the cool Durbanville area. This 12 year old vineyard was planted on deep well drained Oakleaf soils with a very good water holding capacity. The vineyard is trellised with a five wire extended perold system with moveable wires. The most advanced viticultural practices like remote sensing and precision viticulture were and still are used in environmental friendly ways to enhance grape quality. To make sure we get as much Sauvignon flavour in our wines we taste our grapes regularly during the ripening season to make sure we harvest it on the right day at optimum ripeness. Our Sauvignon grapes are usually harvested during the early mornings when it is very cool to try and preserve the flavours. The days are sunny with cool nights and cooling sea breezes from early in the afternoon.

Perdeberg Wines

Paarl

021 869 8244

www.perdeberg.co.za
