

## Groenland Sauvignon Blanc 2009

Fresh fruit and tropical flavours with hints of asparagus, granadilla and green pepper on the nose. Pale gold colour with a long clean finish.

Serve at 12° C - 14° C. Ideal with fish, poultry and vegetable dishes.

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

**winery :** Groenland

**winemaker :** The Winemaking Team

**wine of origin :** Stellenbosch

**analysis :** alc : 13.67 % vol    rs : 2.6 g/l    pH : 3.20    ta : 7.1 g/l

**type :** White

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

**in the vineyard :** Climate: Mediterranean - The summers are hot and dry with cold, wet winters. The annual rainfall is about 800mm. Supplementary irrigation during summer. Soil: Well-drained gravel soils.

**about the harvest:** Good quality grapes are harvested at a full ripe stage at 24° Balling.

**in the cellar :** The crushed grapes are inoculated with pure yeast and fermented dry at 26° - 28° C. Alcoholic fermentation is completed in about 7 - 8 days. The grapes are then pressed and after malolactic fermentation, aged for 12 months in 300 litre oak barrels (American oak for Shiraz, French oak for Cabernet Sauvignon and Merlot).

