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Bovlei Sauvignon Blanc 2010

A crisp wine of high quality that presents tropical flavours and hints of greenpepper. The full, ripe palate in aftertaste is due to the extensive lees contact. Colour: Clear with a light green tint.

Serve it slightly chilled in summer and at room temperature in winter with shellfish, calamari, grilled fish, fresh trout or salmon, steamed asparagus and quiches. Good also with bread, crackers and cheeses.

variety : Sauvignon Blanc | 100% Sauvignon Blanc
winery : Bovlei Cellar (Wellington Wines)
winemaker : Frank Meaker
wine of origin :
analysis : **alc :** 13.0 % vol **rs :** 3.0 g/l **ta :** 6.5 g/l
type : White
pack : Bottle **closure :** Cork

ageing : Drink as a young vintage wine, because it shows its fruity components best. With a year ageing, more greener flavours will develop.

in the vineyard : The grapes were chosen from a 15 year old vineyard which lies high up on the southern slopes of the Hawekwa Mountains. The vineyard produced 6 ton grapes per hectare and produced healthy bunches of the best grapes in the area.

about the harvest: The grapes were handpicked at full ripeness at 22.3 degrees Balling with a good pH / acidity balance. It was picked early morning to preserve the best flavour.

in the cellar : The grapes were left for 12 hours on the skins after crushing. The whole process was done reductively from picking and settling to fermentation. The juice fermented for 22 hours days at 10 - 11 degrees Celsius until dry. Extensive lees contact led to a further, longer wine on the palate. The wine was kept cool and under reductive conditions up until bottling. Just before bottling it was dined with Wyoming Bentonite and naturally cold stabilized.