

Sonata Sauvignon Blanc 2009

Green harvesting on three different ripeness levels gives this wine a complex nose, asparagus, green figs and melons. Fresh acidity, not over bearing, rounded with a bit of sweetness, a perfect Stellenbosch Sauvignon Blanc!

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery :

winemaker : Reino Kruger

wine of origin :

analysis : alc : 13 % vol rs : 0-5 g/l pH : 3.2 ta : 5.5 g/l va : 0.17 g/l so2 : 105 mg/l fso2 : 45 mg/l

type : White

pack : Bottle **closure :** Cork

4 Stars Wine Magazine

3½ Stars John Platter

in the vineyard : **Soil:** Allivial, Scali, Hutton, Clovelly and Kroonstad

Growing Climate/Vintage Conditions: Cool ocean breeze, aspect for morning sun.

about the harvest: Date of Harvest: February

Type of Harvest: Cool early morning harvest by hand.

in the cellar : **Method:** 6 - 24 hour skin contact; free run only.

Fermentation Temperature: 12° Celsius

Length: 30 Days; no wood

Malolactic: None

