

FIFA 2010 Sauvignon Blanc 2010

Colour: Brilliant lemon-lime

Bouquet: Vibrant gooseberry and tropical fruit aromas with some herbaceous nuances and a hint of ripe citrus.

Palate: Distinctive gooseberry and herbaceous flavours support a balanced palate with a pleasant lingering finish.

Excellent served with seafood, creamy fish, chicken, salads, veal and light meals.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Nederburg Wines

winemaker : Tariro Masayiti

wine of origin :

analysis : alc : 13.65 % vol rs : 3.33 g/l pH : 3.31 ta : 6.7 g/l

type : White **style** : Dry **body** : Medium **taste** : Fruity **wooded**

pack : Bottle **closure** : Screwcap

in the vineyard : The vineyards (viticulturist: Drikus Heyns)

The grapes were sourced from vineyards in the Durbanville, Stellenbosch, Paarl and Darling areas. The vines, situated some 100m to 150m above sea level and planted between 1980 and 1999, are grown in Clovelly, Hutton, Tukulu and Oakleaf soils. Grafted onto nematode-resistant rootstock Richter 99 and 101-14, the vines received supplementary irrigation from a micro-irrigation system while some vines are grown under dryland conditions.

about the harvest: The grapes were harvested at 22° to 24° Balling during February and March.

in the cellar : The fruit was crushed and cool-fermented in temperature-controlled stainless steel tanks at 13°C for a period of two to three weeks. A proportion of the grapes received skin contact for four to six hours before the free-run juice was drained. The wine was left on the fermentation lees for two months prior to final blending. Juice and wine movements were kept reductive with minimal mechanical handling to retain the distinctive Sauvignon blanc flavour and quality.



Nederburg Wines

Paarl

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