

Warwick Professor Black Sauvignon Blanc 2008

The wine shows an abundance of tropical fruit, pear, grapefruit and lime aromas on the nose that carry through to the palette. The mouth feel is crisp, yet rich and fruity, and coats the pallet evenly. The well-balanced acid and lingering aftertaste will make you come back for more.

Fresh Oysters, goats cheese salad or grilled/steamed fresh-water fish.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Warwick Wine Estate

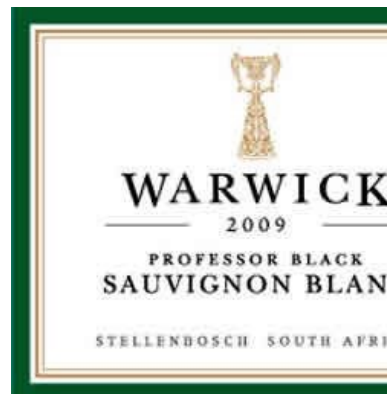
winemaker : Jozua Joubert

wine of origin : Stellenbosch

analysis : alc : 13.2 % vol rs : 4.5 g/l pH : 3.41 ta : 7.0 g/l

type : White **style :** Dry

pack : Bottle **closure :** Screwcap



about the harvest: The juice was handled reductively throughout the winemaking process and fermented very cold in specially designed stainless steel tanks. After fermentation the wine was kept on the gross lees for three month, blended and finally bottled in June 2008.