

KWV Classic Sauvignon Blanc 2010

Upfront, fresh and vibrant tropical and passion fruit flavours with hints of guava on the nose deliver a highly satisfying taste experience. The abundance of fruit on the palate delivers a well balanced, medium bodied wine. This wine has a crisp finish and lingering aftertaste.

Enjoy on its own or with salads, light meal dishes or white meat dishes.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : KWV Classic Collection

winemaker : The Winemaking Team

wine of origin : Western Cape

analysis : alc : 12.71 % vol rs : 4.45 g/l pH : 3.41 ta : 6.30 g/l

type : White **style** : Dry **taste** : Mineral

pack : Bottle **closure** : Screwcap

ageing : Ready to enjoy now.

in the vineyard : About the area

South Africa's vineyards are mostly situated in the Western Cape region, near to the coast. This is the southernmost region of the African continent, and has a Mediterranean type climate and diverse soils perfectly suited to quality grape production.

Vintage conditions

The 2010 harvest will be remembered for its erratic weather changes, which posed several challenges to winemakers and viticulturists alike. A cold, but late 2009 winter preceded the growing season, providing much needed rest to the vineyards. Above average rainfall was recorded during the growing season, resulting in increased disease pressure and lower vineyard yields. Grape quality in general was very good, promising a range of excellent wines from the 2010 vintage.

about the harvest: Budding was earlier than expected, which resulted in an early start to the 2010 harvest. Up until the end of February, the harvest season was characterised by mild weather which created favourable conditions for slow ripening and the development of berry flavours.

Harvest Date: January

in the cellar : Specially chosen grapes, from the cooler parts of the Western Cape, were crushed and the skins were left in contact with the juice for 4 - 8 hours. The juice was fermented dry and then bottled.

