

Saronsberg Sauvignon Blanc 2009

The wine has a translucent colour with a green edge, showing prominent tropical, gooseberry and fruit salad flavours followed by hints of grass and green pepper.

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variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Saronsberg Cellar

winemaker : Dewaldt Heyns

wine of origin : Breede River

analysis : alc : 13.4 % vol rs : 1.8 g/l pH : 3.23 ta : 7.5 g/l va : 0.55 g/l so2 : 133 mg/l fso2 : 45 mg/l

type : White **style :** Dry **body :** Medium

pack : Bottle **closure :** Cork

in the vineyard :

Cultivar : Sauvignon Blanc

Clones : SB10/ R99; SB316/Ramsey

Age : Average 13 years

Soil : Structured red clay-loam and weathered shale soils

about the harvest:

Harvest : 28th January to 14th February 2009

Yield : 5– 8 ton/ha

Balling : 20– 23 °B

pH : 3,22

Totalacid : 7.5– 10,5 g/l

