

## Alexanderfontein Sauvignon Blanc 2010

Colour: Very light with yellow, green undertones.  
Aroma: Rounded off with passion fruit aromas.  
Flavours: Intense asparagus flavours.  
Finish: Lingering aftertaste entertains the palate long afterwards.

General: Sauvignon Blanc has developed to be the signature wine of the Darling district. Being a cultivar that responds very favourably to a cool growing environment, it produces intense herbaceous and fruity aromas that are enjoyed by all wine consumers.

**variety** : Sauvignon Blanc | 100% Sauvignon Blanc  
**winery** : Ormonde Wines  
**winemaker** : Michiel du Toit  
**wine of origin** : Darling  
**analysis** : alc : 14.7 % vol   rs : 1.2 g/l   pH : 3.44   ta : 7.7 g/l  
**type** : White  
**pack** : Bottle   **size** : 0   **closure** : Cork

**ageing** : Optimum: Drinkability 2010 - 2011

**about the harvest**: Grapes were handpicked at 23.5°B and harvested early morning.

Harvest date: February 2010

**in the cellar** : The grapes were cooled down to 12°C. Settling occurred over a period of 24 hours at 12°C, before draining the juice by gravity. Fermentation was between 12 - 14°C with VIN 7. Only free run juice used and one month lees contact after fermentation. This allowed for a clean juice which ferments well.

Bottling date: May 2010

