

## Cape Atlantic Sauvignon Blanc 2010

Mostly younger wines were used to produce this elegant, crisp dry wine. It was made reductively and is alive with delicious tropical fruit flavours as well as hints of grass and fresh herbs.

This Sauvignon Blanc is an ideal partner to shellfish; poultry and vegetable dishes served with green herbs or salad leaves. Serve the wine chilled

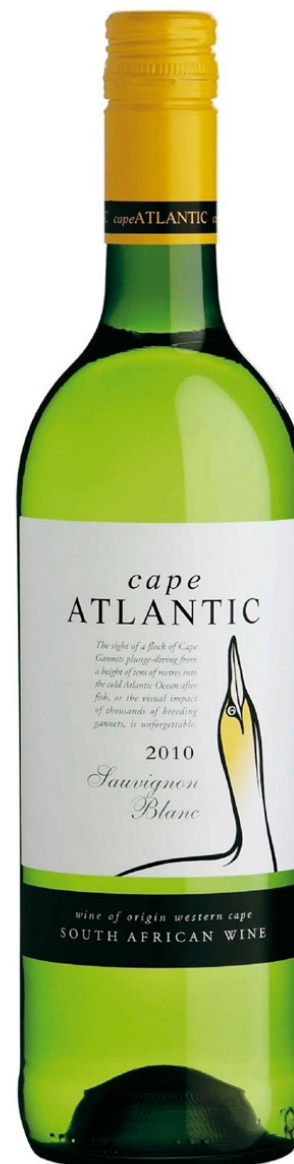
**variety** : Sauvignon Blanc | 100% Sauvignon Blanc  
**winery** : Cederberg Cellar  
**winemaker** : David Nieuwoudt  
**wine of origin** : Western Cape  
**analysis** : alc : 13 % vol   rs : 2.8 g/l   pH : 3.26   ta : 6.7 g/l  
**type** : White   **wooded**  
**pack** : Bottle   **closure** : Screwcap

**ageing** : Enjoy now, or until 2011.

**in the vineyard** : Facing: South  
Soil types: Glenrosa / Slate  
Age of vines: 5 - 7 years  
Trellised: Extended Perold  
Irrigated: Supplementary  
Clone: SB10 on Richter 99

**about the harvest**: Yield: 7 - 8t/ha  
Degree Balling at harvest: 20 - 22.5° Balling

**in the cellar** : Fermentation: Reductive style - Skin contact for 6 hours at 10° Press,  
Settle for 2 days at 10° C  
Fermentation temp: 12° C  
Fermentation days: 25days



### Cederberg Cellar

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