

## Meerendal Sauvignon Blanc 2010

The wine has tropical aromas and whiffs of green pepper and fynbos, with a flintiness and an attractive minerality, complemented by some gooseberry tones. It shows a refreshing and crisp after taste, with a delicious and rich mouth feel.

Ideal with fresh oysters, seafood-pasta, chicken and salads.

**variety** : Sauvignon Blanc | 100% Sauvignon Blanc

**winery** : Meerendal

**winemaker** : Liza Goodwin

**wine of origin** : Durbanville

**analysis** : **alc** : 13.48 % vol **rs** : 1.7 g/l **pH** : 3.36 **ta** : 6.8 g/l

**type** : White

**pack** : Bottle **closure** : Cork

**in the vineyard** : **CLIMATE**: Mediterranean climate with warm, dry, summers with a unique pattern of cool winds. Winters are cold and wet with an annual rainfall on the estate of a mere 550mm. **SOIL**: Tukulu

**about the harvest**: Grapes were handpicked at 23 °Balling from a yield of 8 Ton/Ha including grapes from the new vineyard that was planted in 2005.

**in the cellar** : Grapes had skin contact for 6 hours. Fermented for 18 days between 11-12 °C with a specially selected yeast. After fermentation the wine was left on the lees for approximately two months to enhance complexity.

