

Waterhof Sauvignon Blanc Reserve 2010

Delicate and fresh - granadilla, guava's tropical style - beautiful aromas on the nose; firm acidity but not overpowering.

A lighter bodied wine makes it enjoyable either on its own or together with chicken or crisp fresh salad.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery :

winemaker : Reino Kruger

wine of origin : Coastal

analysis : alc : 13.5 % vol pH : 3.35 ta : 7.2 g/l va : 0.32 g/l so2 : 95 mg/l fso2 : 45 mg/l

type : White **style :** Dry **body :** Light **wooded**

pack : Bottle **closure :** Cork

2011 Best Value Award

Veritas - Bronze

Bronze Trophy - 2011 Old Mutual Trophy Show

***½ Stars in John Platter

in the vineyard : **Soil:** Scali, Alluvial, Hutton, Kroonstad and Clovelly

Growing Climate/Vintage Conditions: Cool ocean breeze, receiving early morning sun.

about the harvest: **Date of harvest:** End of February

Type of harvest: Cool, early morning harvest by hand.

in the cellar : **Method:** 6 - 24 hours skin contact, free run juice only.

Fermentation Temperature: 12° C

Length: 6 Months lees contact; enhances the mouth-feel of the wine; minimal handling to ensure all the flavours are captured and preserved in final product

Malolactic: None

Sugar Rate: 0 - 5 g/l

