

Cape Discovery Sauvignon Blanc 2009

Being able to harvest from more than one vineyard and more than one climate makes this an exciting wine. Further to this, we harvested on three different ripeness levels giving this wine a complex nose of asparagus, green figs, melons. Fresh acidity, not overbearing, rounded, with a bit of sweetness, a perfect coastal Sauvignon Blanc. Discover our Sauvignon blanc!!

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery :

winemaker : Reino Kruger

wine of origin : Stellenbosch

analysis : alc : 13.0 % vol rs : 6.25 g/l pH : 3.28 ta : 6.23 g/l va : 0.13 g/l so2 :
112 mg/l fso2 : 46 mg/l

type : White

pack : Bottle **closure :** Cork

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

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

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

Type of Harvest: Cool early morning and hand harvested.

in the cellar : **Method:** 6 - 24 hour skin contact; free run only

Fermentation temperature: 12° C

Length: 60 Days; extended lees contact; small fraction of wooded component added from small French barrels

Malolactic Fermentation: None