

Brunia Sauvignon Blanc 2010

Subtle primary entry, showcasing enticing asparagus and green nettle nuances. Secondary 'Fynbos' and blue berry flavours reveals the cool oceanic origin. Mouth filling and flavoursome palate. Well balanced wine with an intense lingering aftertaste.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Brunia Wines

winemaker : Kobie Viljoen

wine of origin : Sondagskloof, Walker Bay

analysis : alc : 13.35 % vol rs : 1.6 g/l pH : 3.39 ta : 6.8 g/l

type : White

pack : Bottle **closure :** Screwcap

about the harvest: 2010 was the second harvest of Sauvignon Blanc at Cold Mountain and will also be remembered as one of the most difficult years! High winds during October/ November and heavy rainfalls during the ripening stage were in the order of the day. Harvesting took place on 3 and 5 March 2010.

in the cellar : The grapes were cooled in a cold room overnight and sorted over a sorting table before being destemmed, lightly crushed and fermented in stainless steel tanks at between 11 and 13 degrees. Once fermentation was completed the wine was left on the lees to attract body until bottling, which took place on 16 July 2009.

