

Brunia Sauvignon Blanc 2009

Subtle primary entry, showcasing enticing and nettle nuances. Secondary fynbos and blueberry 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 : 13.85 % vol rs : 1.8 g/l pH : 3.17 ta : .8 g/l

type : White

pack : Bottle **closure :** Screwcap

about the harvest: Our Sauvignon Blanc was the first harvest from a 6-hectare, three and a half year old vineyard. Due to the very cool summers we have, harvesting only took place on 11 and 12 March. This enabled us to reach our goal of 22.8 balling.

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 untill bottling, which took place on 16 July 2009.

