

## Ondine Sauvignon Blanc 2010

Colour: Light yellow with green undertones.

Aroma: Asparagus, ripe fig and gooseberry.

Flavour: Green pepper with undertones of fig, minerality, acidity and crispiness.

Finish: Balanced with a voluptuous aftertaste.

General: Sauvignon Blanc from the Darling appellation is very aromatic, due to part of the uniqueness and the location of the terroir. We set out to produce a wine which offers more focus on the structure of the palate. Although challenging this wine offers a new dimension of length and concentration of the palate.

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

**winery** : Ormonde Wines

**winemaker** : Michiel du Toit

**wine of origin** : Darling

**analysis** : alc : 12.99 % vol   rs : 5.5 g/l   pH : 3.39   ta : 8.9 g/l

**type** : White   **style** : Dry   **body** : Full   **taste** : Herbaceous

**pack** : Bottle   **size** : 0   **closure** : Cork

**ageing** : Optimum drinkability: 2010 - 2012

**about the harvest** : Harvest date: February 2010

**in the cellar** : Bottling Date: December 2010

