

Roodezandt Sauvignon Blanc 2011

Summer fruit with asparagus flavours.

Serve chilled, enjoy on its own or with salad, pasta, chicken or fish dishes.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Roodezandt Wines

winemaker : Christie Steytler/Ferdi Coetzee

wine of origin : Robertson

analysis : **alc** : 13.0 % vol **rs** : 3.2 g/l **pH** : 3.55 **ta** : 5.6 g/l **so2** : 136 mg/l **fso2** : 42 mg/l

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

pack : Bottle **closure** : Screwcap

ageing : To enjoy this wine at its best, consume within 2 years of purchase. Once open, consume within 2 days.

in the vineyard : Soil: Deep Red Karoo with free lime. Cooler site in Klaasvoogds.

about the harvest: Machine Harvest, Early hours of the morning. In early February.

