

## Windmeul Sauvignon Blanc 2011

The wine has a youthful green tinged colour. Though dry and crisp, it has an intense aromatic nose and well concentrated tropical fruit flavours. It is delicately balanced with a fresh acidity that lingers on the aftertaste.

Clean and grassy, this wine can be enjoyed on its own or with seafood, poultry and pasta.

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

**winery :** Windmeul Cellar

**winemaker :** Liani Theunissen

**wine of origin :** Windmeul

**analysis :** alc : 13.26 % vol   rs : 1.1 g/l   pH : 3.46   ta : 6.0 g/l   va : 0.54 g/l   so2 :  
134 mg/l   fso2 : 45 mg/l

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

**pack :** Bottle   **closure :** Cork

### in the vineyard :

Our Sauvignon vines grow on higher, south-facing slopes, cooled by sea breezes from the Atlantic Ocean some 40 kilometres away. The vines are planted in a combination of well-drained sandy and loam soils and yield around 8 tons/ha.

A late Summer gave us fantastic fruit-acids before the sugars started to rise.

