

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.

