

Savanha Special Reserve Sauvignon Blanc 2009

Beautifully clear with a distinctive green tinge. Very ripe yellow fruit flavors with some green and herbaceous under tones. These aromas follow through to a lively crisp palate with a long herbaceous finish.

Serve with goat's milk cheese and fresh herb soufflé.

variety : Sauvignon Blanc | Sauvignon Blanc

winery : Savanha

winemaker : Jacques Erasmus

wine of origin : Coastal Region

analysis : alc : 13.50 % vol rs : 3.8 g/l pH : 3.35 ta : 6.8 g/l

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

pack : Bottle **closure :** Cork

ageing : Enjoy now or within 2 years of harvest.

in the vineyard : Trellised, 6-9year-old vines planted on south-facing slopes yielded the grapes for this wine. The vineyards received supplementary drip irrigation and produced 7 tons per hectare.

about the harvest: Grapes were harvested early in the morning from selected vineyard blocks at 22.5° Balling. After 4 hours skin contact, reductive methods were applied and the juice was slowly fermented in stainless steel tanks, with selected yeast strains, at 14°C. The wine is then allowed to slowly mature on its fine lees for 4-6 months.

