

Swartland Sauvignon Blanc 2011

Full upfront tropical flavours with underlying supporting green pepper and vegetative flavours. Acid is clean and fresh on the palate with a lingering fruity aftertaste.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Swartland Winery

winemaker : Andries Blake

wine of origin : Coastal

analysis : **alc** : 11.86 % vol **rs** : 1.85 g/l **pH** : 3.5 **ta** : 5.89 g/l **so2** : 118 mg/l **fso2** : 42 mg/l

type : Red

pack : Bottle **closure** : Cork

in the vineyard : Soil: Sauvignon Blanc are grown on the very best soils in the region. Deep, cool soils with excellent moist retention properties are selected to ensure a minimum of moist-stress on the vines. The cooler southern slopes and higher altitudes are selected for this sensitive noble cultivar.

Climate: The Swartland falls within the coastal winter rainfall area. Warm, dry summers, moderated by cool Atlantic breezes.

Annual rainfall: 400mm average.

about the harvest: Low production of 6 ton/ha from unirrigated bushvines. The grapes are hand harvested at optimum ripeness, as determined by tasting and chemical analysis.

