

## Tradouw Sauvignon Blanc 2002

**variety :** Sauvignon Blanc | Sauvignon Blanc

**winery :** Barrydale Cellar

**winemaker :** Riaan Marais

**wine of origin :**

**analysis :** alc : 12.3 % vol   rs : 4.81 g/l   pH : 3.31   ta : 8.41 g/l

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

**in the cellar :** The grapes were harvested at 21°B. Skin contact lasted for 8 hours at 10°C. Juice was fermented cold at 12°C. The wine was bottled as soon as possible to capture the typical fruity flavours of the Sauvignon Blanc grape.

A refreshing wine with a grassy nose and a prolonged aftertaste which fill the mouth with greenpepper. Slight petulant makes this a fun and unpretentious wine to enjoy.