

MAN Vintners Sauvignon Blanc 2011

The MAN Vintners Sauvignon Blanc has a lively bouquet of fruit reminiscent of granadilla and limes, summer fruit and green apples, with a long citrus finish. Refreshingly crisp.

This wine is perfect for an afternoon lounging in the sun. Good with sushi, fish dishes and salads or simply as an aperitif. Serve chilled.

variety : Sauvignon Blanc | 90% Sauvignon Blanc, 10% Semillon

winery : MAN Family Wines

winemaker : Michelle Rhodes

wine of origin : Western Cape

analysis : alc : 13.0 % vol rs : 4.5 g/l pH : 3.1 ta : 6.6 g/l

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

pack : Bottle **closure :** Screwcap

in the vineyard : Grapes from premium vineyards situated in the Agter-Paarl area, supplemented by vineyards in the cooler Stellenbosch and Phisantekraal (Durbanville) areas. The grapes were regularly tasted to ensure optimum flavours at harvest.

Grape source: Cool climate vineyards of the Western Cape (Agter-Paarl 55%, Stellenbosch 30%, Durbanville 15%)

Vintage conditions: The 2011 vintage in the Agter-Paarl region was a dry vintage, with virtually no rain throughout the growing season. Strong winds in November 2010 led to a smaller crop than average, and early heat in January 2011 caused faster ripening for a very early harvest. Overall the whites were very aromatic and showed typical varietal characteristics.

in the cellar : After pressing and settling, the must was inoculated and fermented over 21 days in stainless steel tanks at $\pm 13^{\circ}$ centigrade. 10% Semillon was blended with the Sauvignon Blanc to add longevity and mouthfeel to the wine. The wine was fined and filtered before bottling.

