

Wolvendrift Sauvignon Blanc 2011

The wine has a bouquet of tropical fruit with a hint of green pepper with a fruity, yet crisp and lively lingering aftertaste.

This wine compliments any seafood, pasta or white meat dish.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Klue Wines

winemaker : Jan Klue

wine of origin : Breede River

analysis : alc : 11.5 % vol rs : 5 g/l pH : 3.1 ta : 7.9 g/l so2 : 72 mg/l fso2 : 40 mg/l

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

pack : Bottle **closure :** Screwcap

in the vineyard : This Sauvignon Blanc's roots are bedded in sandy rock soils on the bank of the Breede River, the coolest area on the farm. The soil and low rainfall ensure that the vines produce low yields and grapes with lots of flavor.

about the harvest: The grapes were hand picked at dawn to ensure the grapes keep their fresh crispness.

in the cellar : This Sauvignon Blanc was made in a reductive style, which means there was no oxygen in contact with the grapes. Dry ice was used from where it was picked till it started fermenting. This process ensures that all the flavor is kept in the wine. The fermentation process goes on for 2 weeks, where after the wine is left on its lees for 3 to 4 months. The wine is then fined and filtered, ready for bottling.

