

Sauvignon.com Sauvignon Blanc 2011

This vibrant classically styled Sauvignon Blanc presents a brilliant lemon-lime colour. The nose is complex with an array of tropical fruit, ripe figs and gooseberries. These crisp flavours repeat in the mouth along with a mineral character followed by a long fruity finish. The distinctive aromas support a wonderfully balanced palate, presenting purity of ripe fruit coupled with a lingering harmonious finish.

Enjoy with summer foods and salads or served chilled on its own.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Sauvignon.com

winemaker : .

wine of origin : Western Cape

analysis : alc : 13.48 % vol rs : 2.16 g/l pH : 3.38 ta : 6.70 g/l

type : White **taste :** Fruity

pack : Bottle **closure :** Cork

2011: Gold - Michelangelo CCL Label International Wine Awards

2010: Double Gold - Veritas 2010

2010: Gold - Michelangelo International 2010

2010: Wine Magazine Top Ten Sauvignon Blanc in South Africa 2010

in the vineyard : **Terroir**

Slope: South facing slope

Soil: Decomposed granite with high clay content.

Climate: Moderate with cooling sea breezes from the Atlantic Ocean.

Viticulture

Trellising: 4-wire Perold

Age of vines: 7 - 25 years

Irrigation: Dry land conditions

Yield: 8 - 10t/ha

about the harvest: The grapes were harvested at night at full ripeness with the blocks harvested and vinified separately.

in the cellar : **Oenology**

The grapes were crushed and destemmed reductively. Skin contact of 12 - 24 hours, pressed and settled for 6 - 12 hours. Racked and inoculated with selected yeasts such as VIN7, QA23, CKS, VL3. Three weeks alcoholic fermentation, temperature controlled at 12 - 14°C.

Maturation

Post fermentation lees contact of 3 months, stirred up once a week to enhance mouth feel and concentration. Blended 3 weeks before bottling and stabilization.

