

Boland Sauvignon Blanc 2003

Michelangelo International Wine Awards 2003 - Silver

Originating from vineyards from the hills of the cool coastal village of Durbanville and the sea breeze influenced slopes of Paardeberg, this well-balanced dry wine boasts with a complexity of asparagus and nettle flavours and some litchi undertones. It has a crisp dry finish and a lingering aftertaste.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Boland Cellar

winemaker : Altus le Roux & Team

wine of origin : Coastal

analysis : alc : 14.0 % vol rs : 3.5 g/l pH : 3.65 ta : 5.5 g/l va : 0.41 g/l so2 : 42 mg/l fso2 : 163 mg/l

type : White

pack : Bottle

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Veritas 2002

Sauvignon Blanc 2002: Double Gold

S.A Young Wine Show 2001

Sauvignon Blanc 2001: S.A Champion White Wine

Michaelangelo Wine Awards 2000

Sauvignon Blanc 2000: Double Gold

Wine-of-the-month Club: September 2000

Sauvignon Blanc 2000

in the cellar : 50% of the wine had extended skin contact. Overnight settlement and cold fermentation took place, where after dry fermentation assures maximum flavour and more complexity.

