

Bon Cap The Ruins Sauvignon Blanc 2010/11

A clear green tinge on this wine is a promise of the freshness of the pungent fruit flavours in the wine. The nose of this wine is dominated by flavours of green pepper, asparagus and white pear. The freshness continues on the palate with a crisp, well-integrated aftertaste

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery :

winemaker : Marinus Potgieter

wine of origin : Eilandia

analysis : alc : 12.5 % vol rs : 1.7 g/l pH : 3.3 ta : 6 g/l so2 : 99 mg/l fso2 : 30 mg/l

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

pack : Bottle **closure :** Screwcap

about the harvest: Early morning handpicked and crushed and destemmed as soon as possible. Only free running juice was used, clarified by gravity settling and then fermented cold at 14 degrees with Vin 7 and Vin 13 for 14 days.

Stabilised and filtered right after fermentation to ensure that the cultivar and fermentation characters of Sauvignon Blanc are kept fresh in the bottle.