

## Alexanderfontein Sauvignon Blanc 2011

---

Colour: Very light with yellow, green undertones.

Aroma: Rounded off with passion fruit aromas.

Flavours: Intense asparagus flavours.

Finish: Lingering aftertaste entertains the palate long afterwards.

General: Sauvignon Blanc has developed to be the signature wine of the Darling district. Being a cultivar that responds very favourably to a cool growing environment, it produces intense herbaceous and fruity aromas that are enjoyed by all wine consumers.

---

**variety** : Sauvignon Blanc | 100% Sauvignon Blanc

**winery** : Ormonde Wines

**winemaker** : Michiel du Toit

**wine of origin** : Darling

**analysis** : **alc** : 12.92 % vol   **rs** : 1.7 g/l   **pH** : 3.31   **ta** : 6.3 g/l

**type** : White

**pack** : Bottle   **size** : 0   **closure** : Cork

---

**ageing** : Optimum: Drinkability 2010 - 2011br /

**about the harvest**: Grapes were handpicked at 23.5°B and harvested early morning.

Harvest date: February 2010

**in the cellar** : The grapes were cooled down to 12°C. Settling occurred over a period of 24 hours at 12°C, before draining the juice by gravity. Fermentation was between 12 - 14°C with VIN 7. Only free run juice used and one month lees contact after fermentation. This allowed for a clean juice which ferments well.

Bottling date: May 2010