

Savanha Special Reserve Sauvignon Blanc 2010

Beautifully clear with a distinctive green tinge. Very ripe yellow fruit flavours with some green and herbaceous under tones. These aromas follow through to a lively crisp palate with a long herbaceous finish.

Mussels or langoustines with garlic and lemon, wood-grilled corn on the cob smothered with oven-roasted garlic and herb-infused goat's cheese.

variety : Sauvignon Blanc | Sauvignon Blanc

winery : Savanha

winemaker : Jacques Erasmus

wine of origin : Coastal Region

analysis : alc : 13.09 % vol rs : 3 g/l pH : 3.35 ta : 5.07 g/l

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

pack : Bottle **closure :** Cork

Concours Mondial 2011: Silver Medal

ageing : Enjoy now or within 2 years of harvest.

in the vineyard : Climate

Average Temperature: Winter 9/18°C; Summer 14/27°C

Annual Rainfall: 680 mm

Proximity to Ocean: 8 - 15 km

Soil

Clovelly, Hutton, Fernwood and Avalon

Viticulture

Trellised, 12 year-old vines planted on south-facing slopes yielded the grapes for this wine. The vineyards received supplementary drip irrigation and produced 7 tons per hectare.

about the harvest: Grapes were harvested early in the morning from selected vineyard blocks at 23.5° Balling.

in the cellar : After 4 hours skin contact, reductive methods were applied and the juice was slowly fermented in stainless steel tanks, with selected yeast strains, at 14°C. The wine is then allowed to slowly mature on its fine lees for 4 - 6 months.

Winemakers

Group Winemaker: Frans Smit

Winemaker: Jacques Erasmus

