

## Simonsvlei South Atlantic Sauvignon Blanc 2010

A very popular cultivar that gets its name from the french word Sauvage (wild) and blanc (white). This South Atlantic Sauvignon Blanc has a crisp, dry elegant finesse with flavours of grassiness and green peppers.

Enjoy with your favourite seafood dish, great with grilled calamari steak.

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

**winery :** Simonsvlei Winery

**winemaker :** Christine Jones

**wine of origin :** Coastal

**analysis :** alc : 12 % vol   rs : 4.78 g/l   pH : 3.32   ta : 6.24 g/l   so2 : 45 mg/l

**type :** White   **style :** Dry   **body :** Light   **taste :** Fragrant

**pack :** Bottle   **closure :** Cork

**in the vineyard :** The vineyards are planted on South East facing slopes in the area of Durbanville with cool sea breezes. The vineyards are all trellised, 5-wire Perold system. Most are irrigated.

**about the harvest:** Harvested mid-February.

YIELD: 6 t/ha

BALLING AT HARVEST: 23.5°B

**in the cellar :** The grapes are harvested early morning , crushed and left on the skins for 24 hours. The free run juice is then pumped into settling tanks, whereafter tank fermentation occurs.

