

Simonsvlei Premier Selection Sauvignon Blanc 2011

Lovely fruit, layered with aromas of green pepper, asparagus and grassy notes. A thoroughly enjoyable and well-structured wine.

Enjoy with asparagus quiche, barbecued fish, or creamy risotto.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Simonsvlei Winery

winemaker : Ryan Puttick

wine of origin : Western Cape

analysis : alc : 12.45 % vol rs : 4 g/l pH : 3.5 ta : 6.27 g/l so2 : 118 mg/l

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

pack : Bottle **closure :** Cork

in the vineyard : All vineyards are bush vines with no irrigation. Vineyards planted on coolest slopes, in the Stellenbosch and Durbanville areas. Basic canopy and crop management with supplemented irrigation.

about the harvest: Harvest time late January.

YIELD: 8 t/ha

BALLING AT HARVEST: 22 – 24 °B

in the cellar : Grapes are destemmed and crushed after which it is cold soaked for 12 - 18 hours prior to fermentation. Juice is fermented in stainless steel tanks. Prior to bottling the wines are filtered and stabilized.

