

Simonsvlei South Atlantic Sauvignon Blanc 2011

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 grassyness and green peppers.

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

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Simonsvlei Winery

winemaker : Helena Neethling

wine of origin : Coastal

analysis : **alc** : 11.93 % vol **rs** : 4.78 g/l **pH** : 3.32 **ta** : 6.24 g/l **va** : 0.42 g/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.