

Africa Five Sauvignon Blanc 2011

A vibrantly clear wine the colour of pale, freshly harvested straw with hues of lime zest. One's olfactory senses are enticed by the abundant aromas and one's palate is quenched with an array of ripe summer fruits – watermelon, mango, pineapple and passion fruit. This lingering medley of fruit, together with crisp Cape gooseberries, nettle and hints of green pepper lend to a well balanced wine of refreshing acidity and mouth filling viscosity.

Lively acid and fresh aromas makes this a perfect companion to salads and fish dishes.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery :

winemaker : Reino Kruger

wine of origin : Robertson

analysis : alc : 12.93 % vol rs : 7.6 g/l pH : 3.35 ta : 6.57 g/l va : 0.36 g/l so2 :
128 mg/l fso2 : 46 mg/l

type : White **style :** Dry **wooded**

pack : Bottle **closure :** Screwcap

2012 SAA Premier Class

in the vineyard : **Soil:** Alluvial, Scali, Hutton, Clovelly and Kroonstad

Growing Climate/Vintage Conditions: Cool ocean breeze, receiving early morning sun.

about the harvest: **Date of harvest:** February

Type of harvest: Cool, early morning harvest by hand.

in the cellar : **Method:** 24 hours skin contact, free run juice only.

Fermentation Temperature: 12° C

Length: 60 days lees contact, natural settling with minimal filtrations

Malolactic: None

