

Cape Atlantic Sauvignon Blanc 2011

Pale straw colour with lime tinges, this crisp dry wine meets you with hints of tropical fruit flavours over layers of freshly cut grass and fresh white asparagus. On the palate it is vibrant with well balanced fruit flavours and a rounded yet zesty acidity.

This light to medium bodied wine would welcome any occasion and will be a great companion to seafood dishes, poultry or any lunchtime get-togethers.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Cederberg Cellar

winemaker : David Nieuwoudt

wine of origin : Western Cape

analysis : alc : 12.98 % vol rs : 2.6 g/l pH : 3.49 ta : 6.7 g/l

type : White **body :** Medium **wooded**

pack : Bottle **closure :** Screwcap

SAA First/Business Class Selection 2012 - 211 vintage

ageing : 1 - 2 years after release.

in the vineyard : Facing: South

Soil types: Glenrosa / Slate

Age of vines: 5 - 7 years

Trellised: Extended Perold

Irrigated: Supplementary

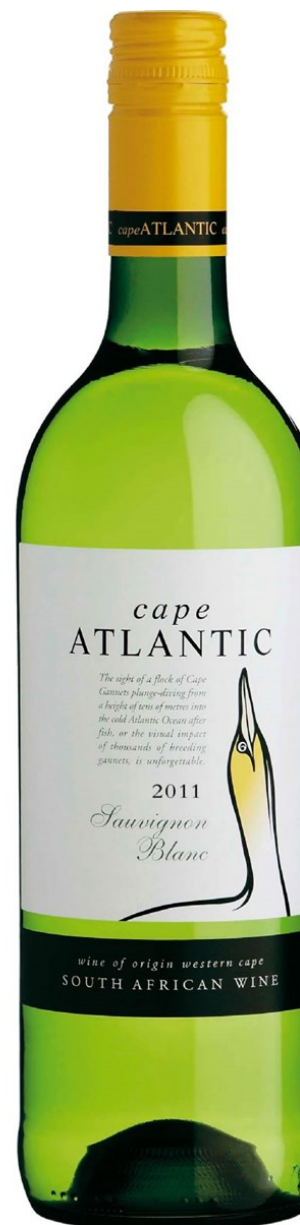
Clone: SB10/316 on Richter 99

about the harvest: Yield: 7 - 8t/ha

Degree Balling at harvest: 20 - 22.5° Balling

in the cellar : Fermentation: 25 Days at 12° C with selected yeast strains

Lees Contact: 5 months lees contact. Tank Battonage weekly



Cederberg Cellar

Cederberg

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