

Obikwa Sauvignon Blanc 2011

Colour: Clear with green tints.

Bouquet: Fig leaves with gooseberries, asparagus and tropical fruit in the background.

Taste: Crisp and fruity with tropical fruit, gooseberries and hints of green fig.

It is an ideal companion to line fish, light poultry dishes and for serving as a summer patio wine.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Obikwa Wines

winemaker : Michael Bucholz / Elize Coetzee

wine of origin : Western Cape

analysis : alc : 12.25 % vol rs : 6.37 g/l pH : 3.39 ta : 6.43 g/l

type : White **style** : Off Dry **taste** : Fruity

pack : Bottle **closure** : Cork

in the vineyard : The Vineyards (Viticulturist: Annelie Viljoen)

Grapes were sourced from vineyards in Stellenbosch, Paarl, Robertson and Worcester ranging in age from 9 to 17 years old, grown in soils varying from decomposed granite to deep Clovelly and Hutton soils, with excellent drainage. Located at altitudes from 210m to 410m, the vineyards are trellised and appropriate canopy management and row orientation minimises wind damage.

about the harvest: Grapes were harvested by hand at between 20° and 22° Balling in February. They were picked on taste when showing green fig flavours.

in the cellar : The grapes were left on the skin for four hours to preserve the natural acidity of the juice, which was fermented cold at 12° to 14°C.

