

## Obikwa Sauvignon Blanc 2012

Colour: Clear with green tints.

Bouquet: Tropical fruit with gooseberries, asparagus and green fig 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 : 11.82 % vol   rs : 6.46 g/l   pH : 3.37   ta : 6.7 g/l

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

**pack** : Bottle   **closure** : Screwcap

**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 and the juice was fermented cold at 12°C to 14°C.

**in the cellar** : Taking its name from one of the early peoples at the Cape, these are down to earth, adventurous wines expressing their true varietal character and rich, ethnic charm. Palate pleasing with a sense of fun as depicted by the bright yellow ostrich with its remarkable long neck, these wines are a tribute to the intrepid OBIKWA people for whom the ostrich represents a life force and trusted companion.

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.

