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Swartland Sauvignon Blanc 2012

Full upfront tropical fruit, with an underlying green pepper and grassy flavour. Acid is well balanced, crisp, clean and fresh on the palate.

Enjoy with seafood like prawn, calamari, fresh oysters or asparagus quiche and Thai noodle salad. Baked/grilled chicken or pork, chicken or pork with lemon and hot and spicy pasta.



variety : Sauvignon Blanc | 100% Sauvignon Blanc
winery : Swartland Winery
winemaker : Andries Blake
wine of origin : Swartland
analysis : **alc :** 12.74 % vol **rs :** 5.0 g/l **pH :** 3.40 **ta :** 6.2 g/l **so2 :** 135 mg/l **fso2 :** 38 mg/l
type : White **style :** Dry **body :** Full **taste :** Fruity
pack : Bottle **size :** 0 **closure :** Screwcap

ageing : Drink now and serve chilled.

in the vineyard : Soil: Sauvignon Blanc are grown on the very best soils in the region. Deep, cool soils with excellent moist retention properties are selected to ensure a minimum of moist-stress on the vines. The cooler southern slopes and higher altitudes are selected for this sensitive noble cultivar.

Climate: The Swartland falls within the coastal winter rainfall area. Warm, dry summers, moderated by cool Atlantic breezes.
Annual rainfall: 400mm average.

about the harvest: Warm summers and cold, wet winters. Harvested from dry land, bush vine vineyards. Temperate climate with limited irrigation. Grapes are hand harvested at optimum ripeness at 23°B. Extended skin contact is given to extract maximum flavours before pressing. Fermented at 14°C to retain maximum fruit and kept on lees for extended periods depending on individual wines.

in the cellar : Filtered and stored in stainless steel tanks till bottling.