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# Wolvendrift Sauvignon Blanc 2012

Clear light green colour. Tropical nose and a hint of green pepper, and a fruity, yet crisp and lively lingering aftertaste. This finely balanced dry white offers a crisp clean sensation.

The combination of green pepper and tropical flavours on the nose complements the lasting taste.

**variety :** Sauvignon Blanc | 100% Sauvignon Blanc
**winery :** Klue Wines
**winemaker :** Jan Klue
**wine of origin :** Breede River
**analysis :** **alc :** 12.5 % vol **rs :** 4.5 g/l **ta :** 7.5 g/l **va :** 0.49 g/l
**type :** White **style :** Dry **body :** Full **taste :** Fruity
**pack :** Bottle **closure :** Screwcap

**in the vineyard :** This Sauvignon Blanc's roots are bedded in sandy rock soils on the bank of the Breede River, the coolest area on the farm. The soil and low rainfall ensure that the vines produce low yields and grapes with lots of flavour.

**about the harvest:** The grapes were hand picked at dawn to ensure the grapes keep their fresh crispness.

**in the cellar :** This Sauvignon Blanc was made in a reductive style, which means there was no oxygen in contact with the grapes. Dry ice was used from where it was picked till it started fermenting. This process ensures that all the flavor is kept in the wine. The fermentation process goes on for 2 weeks, where after the wine is left on its lees for 3 to 4 months. The wine is then fined and filtered, ready for bottling.

