

Iona Sauvignon Blanc 2012

Fragrance of pure white grapefruit, intense tropical fruit, ripe gooseberry and fleshy kiwi fruit over-lay Iona's distinctive herbal and floral undertones. The palate is keenly balanced showing cut green apples and lime marmalade followed by great minerality and length.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Iona Wines

winemaker : John Seccombe

wine of origin : Elgin

analysis : alc : 13.5 % vol rs : 1.2 g/l pH : 3.3 ta : 6.3 g/l

type : White **style** : Dry **body** : Medium **taste** : Mineral

pack : Bottle **closure** : Screwcap

in the vineyard : Each soil type and aspect of the Sauvignon Blanc vineyards are matched with different clones to ensure we capture the endless flavours of the variety in the vineyards. These are retained in the cellar, with each block being vinified separately, by following reductive practices and using yeasts Vin7, VL3 and X5.

about the harvest: The harvest of the Sauvignon Blanc stretched from March 13th to early April which provides a perfect, long ripening period to develop the intense concentrated flavours.

in the cellar : An important component is the addition of 4% Sémillon which enhances the mid-palate weight and complexity of the wine. Stirring of the lees brings that unmistakable Iona texture.

