

M-A-N Family Wines Sauvignon Blanc 2013

Francois Bezuidenhout Warrelwind Sauvignon Blanc

Our Sauvignon Blanc is produced from higher, cooler vineyards in the Cape. Warrelwind (whirlwinds) are common in the vineyards throughout summer. The seasonal winds cool the grapes and turn the windmills dotting the landscape.

Our Warrelwind Sauvignon Blanc is a palate pleasing wine: a harmonious and well-balanced wine showing typical green herbaceous flavours as well as richer tropical notes.

Pale straw in colour with a light green tinge, it has a lively bouquet of tropical fruit with herbaceous, green apple and green pepper notes. On the palate, bright tropical fruit flavours of passion fruit and pineapple are complemented by crisp, well integrated acidity. The wine has a rich, full structure with a rounded and creamy mouthfeel.

It should pair well with oysters, sushi, salads, lemon-garnished fish dishes and Thai food. Serve chilled.

variety : Sauvignon Blanc | 90% Sauvignon Blanc, 10% Semillon

winery : MAN Family Wines

winemaker : Francois Bezuidenhout

wine of origin : Western Cape

analysis : alc : 13.50 % vol rs : 5.0 g/l pH : 3.19 ta : 6.7 g/l

type : White **style** : Dry **body** : Light **taste** : Herbaceous

pack : Bottle **size** : 0 **closure** : Screwcap

in the vineyard :

A blend of grapes from warmer Agter-Paarl vineyards for riper, tropical notes (70%), and a cooler, higher-elevation vineyard in Stellenbosch for the greener, herbaceous characters (30%).

A cold winter in 2012 set the stage for a very good 2013 harvest. Yields were in line with long-term averages. The growing season was relatively dry and long, with slightly cooler than normal temperatures throughout, and no heat-waves.

about the harvest:

Harvest was 2 weeks later than normal, resulting in white wines with intense tropical fruit flavours and good varietal characteristics. The red wines have very good colour and soft, ripe tannins.

Harvesting takes place over 3 weeks at different ripeness levels to capture a wider range of flavours.

in the cellar : Reductive winemaking (minimal air/oxygen contact) preserves freshness and fruitiness, while 3 months maturation with lees contact and stirring provides additional complexity and integration. Semillon (10%) from Agter-Paarl is added for additional palate weight and complexity. The wine was fined and filtered before bottling.

