

## Whalehaven Sauvignon Blanc/Semillon 2010

Intriguing multi-layered wine with green fig and subtle guava notes. A mature wine with savoury notes and green pepper flavours that linger on the palate.

**variety** : Sauvignon Blanc | 55% Sauvignon Blanc, 45% Semillon

**winery** : Whalehaven Wines

**winemaker** : Reino Thiar

**wine of origin** : Elgin

**analysis** : **alc** : 13 % vol **rs** : 1.7 g/l **pH** : 3.33 **ta** : 6.8 g/l

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

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

**in the cellar** : The Sauvignon Blanc was fermented in stainless steel tanks at temperatures of between 12-14°C, were as the Semillon was fermented in 225L French oak barrels. After fermentation the 2 varietals were blended to matured in stainless steel tanks on light lees for a further 12 months, before being filtered and bottled.

