

Eagles' Nest Sauvignon Blanc 2010

This wine exhibits a beautiful clear, almost platinum hue. The nose shows classic Sauvignon Blanc aromas of green asparagus, melon and gooseberry. The palate is fresh, with a lively acidity and fresh fruit aromas carrying through.

The mouth watering flavours and focused acidity suggest this wine will be ideally paired with sushi, grilled fish and shell fish.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Eagles Nest

winemaker : Stuart Botha

wine of origin : Constantia

analysis : alc : 13.5 % vol rs : 1.7 g/l pH : 3.41 ta : 6.2 g/l so2 : 141 mg/l fso2 : 32 mg/l

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

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

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Veritas Gold Medal (2012)

Category Winner: Wine-of-the-monthClub (2012)

Tim Atkin SA Report: 92 Point Rating

ageing : Enjoy now or to 2015

in the vineyard : Eagles' Nest, located on the crest of Constantia Nek pass, is nestled at the foot of the awe inspiring Table Mountain. This pristine and boutique family owned vineyard (38 Ha in size) has in recent years gained a striking reputation for both its beauty and award winning wines.

Uniquely characteristic of its wines is its signature of finesse, derived from the cooler climate conditions its vines are exposed to as a result of its elevation and close proximity to the oceanic body that is False Bay, thus delivering very distinctive wines not found elsewhere in South Africa.

Quality and consistency is paramount at Eagles' Nest. Our unique terroir, combined with meticulous attention to detail in the vineyards and cellar, yields wines that are the epitome of elegance and balance.

in the cellar : This is the first Sauvignon Blanc made on the estate. The grapes come from two cooler-climate coastal vineyard sites especially chosen for their ability to produce world-class Sauvignon Blanc. We hand-harvested the grapes into small lug boxes and transported them in a refrigerated lorry to the farm in Constantia, where they were cooled over night in a specialised cooling room to 5° C. The following morning the bunches were de-stemmed and left to cold macerate for 8 hours prior to being gently pressed, recovering about 70%. The juice settled overnight in a stainless steel tank, after which only the premium clear juice was racked off and inoculated with a cultured yeast strain. The fermentation temperatures were very low, peaking at 13.5° C. After fermentation, the wine remained on the lees to give it further complexity for 5 months.

