

Hermanuspietersfontein Nr. 7 Sauvignon Blanc 2012

This is the style (fingerprint) that Sondagskloof can be associated with. A wine with strong herbaceous elements, good minerality and subtle ripe fruit characteristics. Our herbaceous style with elegant aromas of green apple, *fynbos* and parsley, soft pear, lanolin, buchu and with a whiff of ripe figs and good minerality. Crisp acidity with a long length; velvety consistency and a clean finish. Harmonious balance and defined complexity which gives a seamless overall impression.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Hermanuspietersfontein

winemaker : _

wine of origin :

analysis : alc : 12.95 % vol rs : 2.10 g/l pH : 3.15 ta : 6.80 g/l

type : White

pack : Bottle **size :** 0 **closure :** Cork

John Platter: 4 Stars (2006, 2008, 2009, 2010, 2011) and 4 and half Stars (2007)

SAA on board Wine Listing 2009: Premium Class White Wine (2008)

WineMagazine - Sauvignon blanc: 4 Stars (November 2009)

in the vineyard : Nr. 7 is a selection from several cool climate vineyards on our farm to capture the best characteristics of each area.

in the cellar : In this wine Bartho ably demonstrates his blending prowess. Monsieur Sauvignon Blanc has created a wine which displays all the cultivar's characteristics to their best advantage.

