

Hermanuspietersfontein Nr. 7 Sauvignon Blanc 2014

Our terroir style with elegant aromas of green apple, fynbos and parsley with soft pear and lanolin, buchu and with a whiff of ripe figs.

- Acidity: crisp
- Length: long
- Consistency: velvety
- Structure: finesse
- Finish: clean
- Complexity: defined
- Balance: harmonious
- Overall Impression: seamless

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Hermanuspietersfontein

winemaker : Kim McFarlane

wine of origin : Western Cape

analysis : alc : 12.5 % vol rs : 5.0 g/l pH : 3.13

type : White **style** : Very Dry

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

John Platter : 4 Stars (2006, 2008, 2009, 2010, 2011, 2012) and 4 and half Stars (2007)

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

WineMagazine - Sauvignon blanc : 4 Stars (November 2009)

ageing : Our Sauvignon blancs can bottle mature for 6 years and beyond.

The true reflection of our terroir. A wine with strong herbaceous elements, good minerality and subtle ripe fruit characteristics. Nr. 7 is a selection from several cool climate vineyards on our farm to capture the best characteristics of each area. 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.

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.