

Excelsior Sauvignon Blanc 2002

Brilliant, pale green colour. Fresh fig, nettle and capsicum aromas, leading to gooseberry asparagus flavours. Full, juicy palate lingers into a crisp and fruity finish.

variety : Sauvignon Blanc | Sauvignon Blanc

winery : Excelsior Wine Estate

winemaker : Jaco Marais

wine of origin : Breede River

analysis : alc : 13.5 % vol rs : 3.5 g/l pH : 3.18 ta : 6.4 g/l so2 : 112 mg/l

fso2 : 32 mg/l

type : White

ageing : Drink within 24 months of harvest.

about the harvest: The grapes were picked at 24° Balling.

in the cellar : Reductively made, i.e Ascorbic acid, Sulphur and Carbon Dioxide sparging. Cold settling (24 hours). Cold fermentation at 12°C for 16 days. Cold stabilised and filtered before bottling.

