

## Savanha Sauvignon Blanc 2002

The wine is brilliantly clear with green tints. The nose is herbaceous with elegant aromas of tropical fruit and melon, leading to fresh flavours of tropical fruit salad, green figs and green peppers that linger beautifully on the palate.

**variety :** Sauvignon Blanc | Sauvignon Blanc

**winery :** Savanha

**winemaker :** Christo Versfeld

**wine of origin :** Western Cape

**analysis :** alc : 13.53 % vol   rs : 2.7 g/l   pH : 3.31   ta : 6.4 g/l

**pack :** Bottle

Silver Medal. Michelangelo International Awards 2002, Johannesburg, South Africa.

Silver Medal. Veritas 2002, South Africa.

Listing South African Airways Winelist Awards, South Africa.

Silver Medal. Challenge International du Vin 2003.

**ageing :** Enjoy now, or within 2 years from harvest.

**in the vineyard :** Average temperature - Summer 23Â° C

- Winter 11Â° C

Annual rainfall 480 mm

Proximity to ocean 20 km

Soil: Rocky with a high percentage of granite in the top layer.

**about the harvest:** The grapes were picked at 23Â° Balling.

**in the cellar :** Reductive winemaking methods were employed. After settling, the clear

juice was slowly fermented in stainless steel tanks at between 10Â° and 11Â° Celsius.

The wine spent 3 months on its primary lees.

