

Wildeckrans Sauvignon Blanc 2002

The colour is light straw with fig, tropical and goosberry aromas. It is crisp and clean on the palate, lots of depth and a long, lively finish.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Wildeckrans Wine Estate

winemaker : Bruce Elkin

wine of origin : Overberg

analysis : alc : 12.0 % vol rs : 1.2 g/l pH : 3.2 ta : 6.0 g/l

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

pack : Bottle

John Platter Wine Guide - 3 stars

Robert Parker - 78 points

Veritas Awards - Double Gold (1995 vintage)

Woolworths Premier Range (1999, 2000 vintages)

in the vineyard : The grapes were selected from ten hectares of Sauvignon Blanc planted between 1975 and 1994. The vines were planted on a slight south-eastern facing slope for extra coolness and to allow grapes to reach maturity slowly and steadily in order to lock in its full, fruity flavours.

about the harvest: This wine was harvested on 28 & 29 January and 19 February 2002. The grapes were picked between 21 & 23° Balling.

in the cellar : The grapes were early morning harvested and brought into the cellar below 15°C. The juice was then fermented in cooled stainless steel tanks.

