

KWV Sauvignon Blanc 2001

A lively wine full of fresh tropical fruit and ripe fig with notes of flinty, green, grassy flavours. This dry wine has a lively acid that adds to the integrated complexity and a lingering crisp aftertaste.
Serving suggestion: Seafood, from oysters to smoked fish, gammon, chicken or asparagus.

variety : Sauvignon Blanc | Sauvignon Blanc

winery : KWV Classic Collection

winemaker :

wine of origin : Paarl

analysis : alc : 12.7 % vol rs : 5.8 g/l pH : 3.3 ta : 3.6 g/l

in the vineyard : Climate: Mediterranean climate with moderate summers and cold, wet winters. Rainfall of approximately 600 - 800 mm annually.

Soil: Table Mountain sandstone and Malmesbury shale.

in the cellar : Specially selected grapes from the cool parts of Stellenbosch and Durbanville were crushed and allowed skin contact for 4 - 8 hours. The must was then fermented dry with selected yeast at 12°C. After fermentation the wine was racked, fined, cold stabilised and bottled.

