

KWV Reserve Sauvignon Blanc 2003

Veritas 2003 - Double Gold

A typical South African Sauvignon blanc with a delicate balance between ripe figs and green asparagus with interesting grassy characters. The palate shows some flintiness and have a long and lingering aftertaste.

Seafood casserole, mussels, grilled chicken kebabs, Tagliatelli with creamy mushroom sauce or asparagus quiche.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : KWV Classic Collection

winemaker :

wine of origin : Paarl

analysis : alc : 12.8 % vol rs : 1.8 g/l pH : 3.4 ta : 5.8 g/l

type : White wooded

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in the vineyard : Climate: Mediterranean - With vineyards situated against slopes with a cool breeze from the Atlantic Ocean. The winters are wet and cold with 800 mm of rain per year.

Soil: Vineyards are situated on approximately 80cm deep gravely/sandy soils with under laying clay. These duplex soils contributes to balanced growth and the under laying clay acts as a water reservoir.

about the harvest: Grapes from a single selected vineyard were harvested at 22.5 Â°B for maximum flavour.

in the cellar : After 36 hours of skin contact the juice was fermented at 10-12Â°C until dry. The wine was left on the lees for 3 months before being filtered and bottled.

