

## Winds of Change Sauvignon Blanc 2003

Tropical tones on the nose and palate with an edge of crispy acidity that adds to the freshness of the wine. Can be enjoyed with fresh seafood, drenched in lemon.

**variety** : Sauvignon Blanc | Sauvignon Blanc

**winery** : Winds of Change

**winemaker** : Alain Cajoux

**wine of origin** : Western Cape

**analysis** : alc : 12.5 % vol   rs : 2.8 g/l   pH : 3.75   ta : 5.7 g/l   va : 0.45 g/l   so2 : 98 mg/l   fso2 : 42 mg/l

**about the harvest**: The grapes were harvested by machine in January.  
Yield: 8 tons/ha

**in the cellar** : Crushing: No

Tanks: Stainless steel

Yeast strain: CKS102

Fermentation: 14°C max

Malolactic: no

Barrel ageing: no

Fining: plantis, bentonite

Filtration: Kieselguhr FW60/14, FP3/FP1

Stabilisation: Cold -4°C

