

Savanha Sauvignon Blanc 2003

Veritas 2003 - Double Gold

The wine is brilliantly clear with a green tint. 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 aftertaste.

Serve with fish and chicken dishes or salads.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Savanha

winemaker : Frans Smit

wine of origin : Coastal

analysis : alc : 13.23 % vol rs : 1.5 g/l pH : 3.41 ta : 6.0 g/l

type : White **style :** Dry

pack : Bottle

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Available at the Spier Wine Centre, Caroline's Fine Wine Cellar and Bootleggers - Johannesburg.

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

in the vineyard : Trellised vines that are 5 years old and planted on south- and southwest-facing slopes, 300 to 400 metres above sea level, yielded 3 to 5 tons per hectare.

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

about the harvest: The grapes were picked at 23Â° Balling and reductive winemaking methods were employed.

Harvest Date: February 2003.

in the cellar : 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. **Production:** 2 700 cases.

