

## Bartho Eksteen Sauvignon Blanc 2003

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A brilliant, green tinged colour with elegant aromas of green apple, nettles and fresh cut grass. A flinty, gun smoke character is also notable. 5% Semillon, fermented and matured in oak, contributes to the palate by its soft pear and lanolin flavors. A wine with a refreshing acidity and a harmonious balance. Medium bodied, with long length and a silky consistency. The wine has a crisp finish, a refined complexity, with a medium structure.

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**variety** : Sauvignon Blanc | 95% Sauvignon Blanc, 5% Semillon

**winery** :

**winemaker** : Bartho Eksteen

**wine of origin** : Western Cape

**analysis** : **alc** : 12.97 % vol **rs** : 2.7 g/l **pH** : 3.13 **ta** : 6.9 g/l **va** : 0.26 g/l **so2** : 96 mg/l **fso2** : 40 mg/l

**type** : White **style** : Dry **wooded**

**pack** : Bottle

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**ageing** : Keep this wine for a year after vintage but enjoy it before it's two years old.