

Slanghoek Private Selection Sauvignon Blanc 2004

Michelangelo Awards 2005 - Silver Medal

Beautiful, bright light colour. Fresh and fruity palate. Offers citrus and guava and a bit of green peppers for spice.

Best enjoyed young and cooled down to 15Å°C.

Best enjoyed with seafood, chicken or stews.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Slanghoek Cellar

winemaker : Pieter Carstens & Team

wine of origin : Slanghoek

analysis : alc : 12.58 % vol rs : 2.6 g/l pH : 3.46 ta : 7.3 g/l va : 0.35 g/l so2 :
122 mg/l fso2 : 47 mg/l

type : White **style :** Dry **body :** Medium

pack : Bottle

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ageing : Enjoy within 2 - 3 years of purchase.

in the vineyard : Supplier: P. Hugo

Area planted: 6.09 ha

Age of vines: 11 years

Rootstock: Richter 110

Clone: SB 10A & SB 11

Trellis system: 5 wire lengthened Perold

Irrigation: Micro

Vine density: 3 333 vines / ha

Soil: Deep, rocky terrace

Climate: Continental

about the harvest: Hand harvested on the 2nd of February 2004.

in the cellar : Crushed and destemmed by machine working reductively, fermented in Stainless Steel tanks with cooling at 14Å°C for 18 days.

Malolactic Fermentation: No

Lees contact / battonage: Yes, one month on fine lees.

No wood

Fining: Bentonite

Filtration: Bulk filtration with diatomaceous earth

Stabilisation: Minus 4Å° Celsius for 5 days

