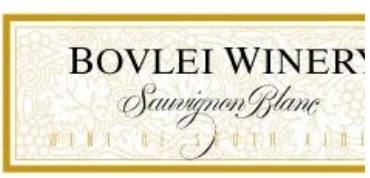
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Bovlei Sauvignon Blanc Reserve 2003

Clear with a light green tint. A crisp wine of high quality that presents intense tropical flavours, with underlying hits of asparagus and fig. The full, ripe palate in aftertaste is due to the extensive lees contact.

Serve it slightly chilled in summer and at room temperature in winter with shellfish, calamari, grilled fish, fresh trout or salmon, steamed asparagus and quiches. Good also with bread crackers and cheeses.



variety : Sauvignon Blanc | 100% Sauvignon Blanc
winery : Bovlei Cellar (Wellington Wines)
winemaker : Frank Meaker / Hendrik de Villiers
wine of origin : Wellington
analysis : **alc :** 14.03 % vol **rs :** 3.1 g/l **pH :** 3.32 **ta :** 6.8 g/l
type : White **style :** Dry **body :** Medium
pack : Bottle

Swiss International Air Lines Wine Awards 2004 - Seal of Approval
Veritas 2003 - Silver

ageing : Drink as a young vintage wine, because it shows its fruity components best. With a year ageing, more greener flavours will develop.

in the vineyard : The slow cool ripening period during the season for the 2003 harvest gave the Sauvignon Blanc 2003 best ripening conditions in many years. The thicker skins and smaller berries led to a wine with a high concentration of flavours and good extract levels.

The grapes were selected from an 8 year old vineyard which gave a yield of 6 tons per hectare. The vineyard is situated on a Norhtern Slope of the Groenberg area. The 3 wire Perold trellising system with drip irrigation complimented the wine by helping Bovlei to stress the vines at the optimum times.

in the cellar : The grapes were handpicked at full ripeness at 23.8Â° Balling with a good PH / acidity balance. It was picked early morning to preserve the best flavours and left for 12 hours on the skins after crushing. The whole process was done reductively from picking and settling to fermentation. The juice fermented for 22 days at 10 - 11Â° Celsius until dry. Extensive lees contact led to a further, longer wine on the palate. The wine was kept cool and under reductive conditions up until bottling. Just before bottling it was fined with Wyoming Bentonite and naturally cold stabilized.