

KWV Sauvignon Blanc 2003

A lively wine full of fresh tropical fruit and ripe fig with notes of flinty, green, grassy flavours. This dry wine has a lively acid that adds to the integrated complexity and a lingering crisp aftertaste.

Seafood from oysters to smoked fish, gammon, chicken or asparagus.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : KWV Classic Collection

winemaker :

wine of origin :

analysis : alc : 12.5 % vol rs : 3.4 g/l pH : 3.5 ta : 5.6 g/l

type : White

in the vineyard : Climate: Mediterranean climate with moderate summers and wet Winters. Rainfall of approximately 600 mm of rain annually.
Soil: Table Mountain sandstone and Malmesbury shale.

about the harvest: Specially selected grapes from the cool parts of Stellenbosch and Durbanville.

in the cellar : The grapes were crushed and allowed skin contact for 4 - 8 hours. The must was then fermented dry with selected yeast at 12 Å°C. After fermentation the wine was racked, fined, cold stabilised and bottled.

