

## Le Pommier Sauvignon Blanc 2003

Pale green with light straw hues on the colour. The nose is laden with gooseberry, green apple and sweet melon with underlying mineral tones. Clean, crisp acidity with an abundance of tropical and grape fruit showing on the palate.

This is a perfect wine for just enjoying on its own or with light summer meals.

**variety :** Sauvignon Blanc | 100% Sauvignon Blanc

**winery :** Le Pommier Wine Estate

**winemaker :** Bruwer Raats

**wine of origin :**

**analysis :** alc : 13.5 % vol    rs : 2.5 g/l    pH : 3.08    ta : 6.52 g/l

**type :** White    **style :** Dry    **body :** Light    **taste :** Fruity

**pack :** Bottle    **size :** 0    **closure :** 0

**ageing :** To be enjoyed as a young fresh wine.

**in the vineyard :** Situation: north facing slopes

Altitude: 150-200m

Distance from sea: approximately 8km

Soil Type : A combination of loam-sand topsoil on a clay subsoil

Rootstock: R99

Age of vines: 7 years

Trellising: 3 wire

Pruning: 2 buds

Irrigation: none

**about the harvest:** Picking date: 26/02/2003

Yield: 7 tons/ha average

**in the cellar :** Fermentation Temp: 14 degrees Celsius

Yeast: Assorted French strains and local strains.

Description: The grapes were crushed and destemmed. The juice was immediately pressed and cold settled for 3 days at 12 degrees Celsius, whereafter it was inoculated with the above yeast. After fermentation the wine was left on the fine lees for 6 months in stainless steel tanks.

Malolactic fermentation: None

Wood aging: None

Bottled: August 2003

Production: 800 x 12

