

Hazendal Sauvignon Blanc 2004

Lovely asparagus aromas which are well translated to the palate where there is a perfect balance between acid and fruit. Bright pale straw with youthful green tints. Creamy palate.

Serve with fish, chicken and fresh asparagus.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Hazendal

winemaker : Ronel Wiid

wine of origin : Stellenbosch

analysis : alc : 13.0 % vol rs : 1.8 g/l pH : 3.2 ta : 6.4 g/l

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

pack : Bottle



ageing : Good for drinking now but will keep well for another one year.

in the vineyard : Vines planted in clay and gravel soil on north-easterly slopes, caressed by the cool breeze of the Atlantic Coast. No irrigation. 30 year old bush vines. Pruning takes place during winter months of June and July. Maintain very modern techniques and have a rigorous environmental friendly system called PWC to which we must comply, therefore we are not allowed to use chemicals that don't comply to EU regulations as far as safety period before picking, types of chemicals, dosages and time of year application.

about the harvest: Grapes are handpicked at optimum ripeness in early February 2003 during cool harvest conditions.
Yield: 5 ton per hectare

in the cellar : Destemmed, overnight skin contact and cold fermentation in stainless steel tanks for two weeks. Minimum handling of wine after fermentation as far as fining and filtration are concerned therefore fining is limited to protein stability and cold stability and the wine is sterile filtered before bottling.
Bottling date: 01 October 2004

Hazendal

Stellenbosch

021 903 5034

www.hazendal.co.za