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Bovlei Sauvignon Blanc 2004



Clear with a light green tint. A crisp wine of high quality that presents tropical flavours and hints of Greenpepper. 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 :** 12.45 % vol **rs :** 2.8 g/l **pH :** 3.3 **ta :** 6.1 g/l
type : White **style :** Dry **body :** Medium
pack : Bottle

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 grapes were selected from a 15 year old vineyard which lies high up on the southern slopes of the Hawekwa Mountains. The vineyard produced 6 ton grapes / hectare and produced healthy bunches of the best grapes in the area.

in the cellar : The grapes were handpicked at full ripeness at 22.3Â° 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 untill 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.