

SAUVIGNON BLANC / COLOMBAR 2009



VITICULTURE

The vines are mostly planted on southeast facing slopes in rich limy soil. They are all trellised and were established from 1983 to 1999.

WINEMAKING

The grapes were picked at optimum ripeness at about 22 °Balling (Brix). In the cellar the juice was cold fermented in stainless steel tanks at 15°C. After fermentation the wine was left on the fine lees for two months and then the two cultivars were blended just before bottling. This year the blend is 60% Sauvignon Blanc and 40% Colombar.

THE WINEMAKER'S COMMENTS

The wine has a lovely floral bouquet with intense fruit flavours on the palate and a well balancing acidity makes for a zesty, long-lasting aftertaste. A fresh, fruity dry wine for everyday enjoyment.

PACKAGING DETAILS

Bottel volume: 750ml
 Case size: 6 x 750ml
 Pallet size: 120 x 6 x 750ml
 Case weight: 7.42 kg
 Closure: Stelvin (Screw-cap)
 EAN 750ml Bottle Barcode: 6009673830406
 UPC 750ml Bottle Barcode (USA only): 89673300030-7
 EAN 6x750ml Case Barcode: 6009673830413
 UPC 6x750ml Case Barcode (USA only): 89673300031.4

WINE ANALYSIS

Residual Sugar	1.8 g/l
Alcohol	11.64 %
Acidity	7.4 g/l
PH	3.21
VA	0.46 g/l
Total Extract	20.4 g/l
Total SO ²	133 mg/l
Free SO ²	42 mg/l

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