



Sauvignon Blanc 2010

Wine of Origin Western Cape

Blend:

Sauvignon Blanc 90%, Semillon 10%

Production:

6,700 cases of 12

Grape source:

Cool climate vineyards of the Western Cape (Agter-Paarl 49%, Stellenbosch 41%, Durbanville 10%)

Wine Analysis:

Alc 13.5% • RS 4.5g/l • TA 7.3 g/l • pH 3.2

Winemaking techniques:

Grapes from vineyards situated in the Agter-Paarl region, as well as from premium vineyards in the cooler climate Stellenbosch and Phisantekraal (Durbanville) areas. The grapes were regularly tasted to ensure optimum flavours at harvest. After pressing and settling, the must was inoculated and fermented over 22 days in stainless steel tanks at 13° centigrade. The wine was fined and filtered before bottling.

Vintage conditions:

Good winter rains in 2009 kept vineyards healthy throughout summer. Excellent ripening conditions started the 2010 season, with cool temperatures prevailing. Strong winds resulted in some crop loss, but increased concentration of flavours in remaining fruit. Overall a small crop, generally of high quality.

Wine description & food pairing:

The MAN Vintners Sauvignon Blanc has a lively bouquet of fruit reminiscent of pineapple and limes with a flinty touch. A refreshingly crisp Sauvignon Blanc that goes well with an afternoon lounging in the sun. Good with sushi, fish dishes and salads or simply as an aperitif. Serve chilled.



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