

Sauvignon Blanc 2008

Wine of Origin Coastal Region



Blend:

Sauvignon Blanc 100%

Production:

7,500 cases of 12

Grape source:

From the Perdeberg region in Paarl

Wine Analysis:

Alc 12.5% • RS 3.4g/l • TA 6.6 g/l • pH 3.46

Winemaking techniques:

Grapes from vineyards situated in the Perdeberg Hills area as well as from a premium vineyard in the cooler climate Phisantekraal (Durbanville) area. Average production was 7 tons/ha. The grapes were regularly tasted to ensure optimum flavors 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:

The growing season was cool with lower than average temperatures, good winter rainfall and a long growing season. Average yield was 7 tons/ha. Grapes were healthy and showed excellent phenolic ripeness, producing lower alcohol levels than typical. Excellent colour intensity and expressive fruit characters.

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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