



Sauvignon Blanc 2009

Wine of Origin Western Cape

Blend:

Sauvignon Blanc 100%

Production:

7,500 cases of 12

Grape source:

Cool climate vineyards of the Western Cape (Agter-Paarl 33%, Stellenbosch 33%, Elgin 26%, Durbanville 8%)

Wine Analysis:

Alc 13.5% • RS 3.3g/l • TA 6.7 g/l • pH 3.19

Winemaking techniques:

Grapes from vineyards situated in the Agter-Paarl region, as well as from premium vineyards in the cooler climate Stellenbosch, Elgin and Phisantekraal (Durbanville) areas. 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:

2009 was a relatively easy harvest, with near ideal weather conditions. Vineyards remained stress-free and healthy, ripening their crops easily. In general, the quality of the harvest for both red and white wines was very good.

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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