

# M·A·N Family Wines

## Sauvignon Blanc 2012



### Wine description & food pairing

Our Warrelwind Sauvignon Blanc is a palate pleasing wine: a harmonious and well-balanced wine showing typical green herbaceous flavours as well as richer tropical notes. Pale straw in colour with a light green tinge, it has a lively bouquet of tropical fruit with herbaceous, green apple and green pepper notes. On the palate, bright tropical fruit flavours of passion fruit and pineapple are complemented by crisp, well integrated acidity. The wine has a rich, full structure with a rounded and creamy mouthfeel. It should pair well with oysters, sushi, salads, lemon-garnished fish dishes and Thai food. Serve chilled.

### Vineyards

A blend of grapes from warmer Agter-Paarl vineyards for riper, tropical notes (70%), and a cooler, higher-elevation vineyard in Stellenbosch for the greener, herbaceous characters (30%).

### Winemaking techniques

Harvesting takes place over 3 weeks at different ripeness levels to capture a wider range of flavours. Reductive winemaking (minimal air/oxygen contact) preserves freshness and fruitiness, while 3 months maturation with lees contact and stirring provides additional complexity and integration. Semillon (10%) from Agter-Paarl is added for additional palate weight and complexity. The wine was fined and filtered before bottling.

### Vintage conditions

The 2012 vintage was a good vintage for both red and white wines in the Agter-Paarl region. Temperatures were warmer earlier in the season, but cooled off towards the end allowing for slower and more balanced ripening, and resulting in moderate alcohol levels as well as good colour and concentration. Cool morning and afternoon breezes throughout summer helped to keep the ripening process smooth and steady.

### Warrelwind Sauvignon Blanc

Our Sauvignon Blanc is produced from higher, cooler vineyards in the Cape. Warrelwind (whirlwinds) are common in the vineyards throughout summer. The seasonal winds cool the grapes and turn the windmills dotting the landscape.

#### Technical details:

Blend: Sauvignon Blanc 90%, Semillon 10% • Grape source: Cool climate vineyards of the Western Cape (Agter-Paarl 70%, Stellenbosch 30%) Closure: Screwcap • Barcode: EAN 6009669350437 • USA 0-89419-16403-9  
Alc: 13.00% • RS: 4.8 • TA: 6.3 • pH: 3.40