



Sauvignon Blanc 2011

Wine of Origin Western Cape

Blend:

Sauvignon Blanc 90%, Semillon 10%

Production:

7400 cases of 12

Grape source:

Cool climate vineyards of the Western Cape (Agter-Paarl 55%, Stellenbosch 30%, Durbanville 15%)

Wine Analysis:

Alc 13.0% • RS 4.5g/l • TA 6.6 g/l • pH 3.1

Winemaking techniques:

Grapes from premium vineyards situated in the Agter-Paarl area, supplemented by vineyards in the cooler 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 21 days in stainless steel tanks at $\pm 13^{\circ}$ centigrade. 10% Semillon was blended with the Sauvignon Blanc to add longevity and mouthfeel to the wine. The wine was fined and filtered before bottling.

Vintage conditions:

The 2011 vintage in the Agter-Paarl region was a very good vintage for both red and white wines. With dry weather and little rain throughout the growing season, the vines remained healthy and ripened their fruit easily. The crop was smaller than usual, but the grapes were of a high quality. The harvest was much earlier than usual. Overall the whites were very aromatic and showed typical varietal characteristics.

Wine description & food pairing:

The MAN Vintners Sauvignon Blanc has a lively bouquet of fruit reminiscent of passion fruit, limes, summer fruit and green apples, with a long citrus finish. Refreshingly crisp, this wine is perfect for an afternoon lounging in the sun. Good with sushi, fish dishes and salads or simply as an aperitif. Serve chilled.



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