



SAUVIGNON BLANC 2009

The grapes were picked the first week in February 2009 with ideal conditions in the vineyard – the soil was moist so the vineyards suffered minimal stress.

The freshly picked and crushed grapes produced an aroma of pure rose petals that developed with fermentation, into a more gooseberry nose with a distinct buchu and fynbos freshness to it.

After cold stabilization a delicious, clean, fresh ripe fig aroma was predominant. The end result will be an elegant, layered wine, revealing its journey to the glass with every sip.

Technical Analysis:

Alcohol	13.5% volume
Residual Sugar	2.1 g/l
Total Acid	7.0 g/l
pH	3.28



GABRIËLSKLOOF