



SRP
\$14.99

Buitenverwachting

Sauvignon Blanc 2007

VITICULTURAL PRACTICES

Varietal:	100% Sauvignon Blanc
Appellation:	Constantia
Soil Type:	Tukulu (Decomposed granite)
Age of Vines:	4-17 years
Trellising:	Elongated Perold
Yield:	6.3 tons/ha
Irrigation:	None
Picking Date:	Late February – early March 2007
Grape Sugar:	22.3-24° B
Acidity:	8.5 g/l
pH at Harvest:	3.09



WINEMAKING PRACTICES

Fermentation Temperature: 15° C

Method:

The grapes were whole cluster pressed, and the juice was left in contact with the skins for 12 hours. The wine was fermented and aged in stainless steel.

Wood aging:

None

TECHNICAL DETAILS

RS: 2.4 g/l

pH: 3.04

TA: 6.9 g/l

Alcohol: 13.5%

TASTING NOTES

Located in the cool-climate coastal region of Constantia, the historic Buitenverwachting property is part of the original wine estate established by Cape Governor Simon van der Stel in the late 1600s. This crisp, zesty Sauvignon Blanc displays textbook flavors of gooseberry and lime, with grassy, herbal undertones and elegant notes of mineral and chalk. It makes a great match for grilled or pan-seared fish dishes.

RATINGS

89 points Wine Spectator