

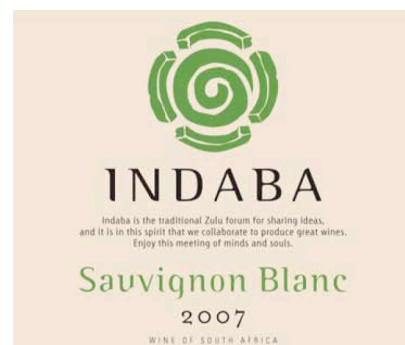
# INDABA

SRP  
\$9.99

## SAUVIGNON BLANC 2007

### VITICULTURAL PRACTICES

Varietal:	100% Sauvignon Blanc
Appellation:	Western Cape
Soil Type:	Calcareous Clay
Age of Vines:	3-25 years
Trellising:	Vertical Shoot Positioning
Yield:	8-10 tons/ha
Irrigation:	Drip
Picking Date:	Mid-January to mid-February 2007
Grape Sugar:	18 - 24° B
Acidity:	7.6 g/l
pH at Harvest:	3.3



### WINEMAKING PRACTICES

Fermentation Temperature: 14° C

Method:

The grapes were hand picked in the cool early morning hours. After a gentle crushing, the must was run through a mash cooler and pressed in a bladder press. The press juice was then put through a plate cooler before undergoing a cool fermentation in stainless steel tanks. A small quantity of early picked Sauvignon Blanc was vinified separately. After fermentation was complete, these lots were blended with the riper portions, imparting a fresh herbal character, hints of green bell pepper, and racy acidity.

Wood aging: None

### WINE DETAILS

RS:	1.2 g/l	pH:	3.25
TA:	6.1 g/l	Alcohol:	13.5%

### TASTING NOTES

Refreshing gooseberry, citrus and tropical fruit flavors are backed by a racy jolt of acidity in this crisp, clean Sauvignon Blanc. Notes of bell pepper and fresh cut grass follow through on the zingy finish. It makes a great partner for salads, crabcakes, grilled vegetables, and citrus-accented seafood dishes.