



Le Pommier  
wine estate

# SAUVIGNON BLANC

## TASTING NOTES

Pale green with light straw hues on the colour. The nose is laden with gooseberry, tropical fruit with a hint of nettles. The palate shows lime, citrus and gooseberry fruit with a flinty, mineral finish.

## IN THE VINEYARD

Situation: East and North-South Facing Row Direction  
Altitude: 350m  
Distance from sea: Approximately 23.5km  
Soil Type: Gritty sand, scree covering granite, deposits of weathering products of granite  
Rootstock: R99  
Age of vines: 15 years  
Trellising: Vertical hedge  
Pruning: Cordon  
Irrigation: Drip

## HARVEST

Picking date: February  
Yield: 14 tons/ha average

## IN THE CELLAR

The grapes were de-stemmed and crushed. The juice was immediately pressed and cold settled for 2 days at 8°C. Thereafter the clear juice was racked off its lees and inoculated. After fermentation, the wine was left on the fine lees in stainless steel tanks for 3 months.  
Malolactic fermentation: None  
Wood ageing: None

## FOOD SUGGESTIONS

This is an excellent partner with most seafood and salads.

## AGEING POTENTIAL

1-2 Year



VARIETAL  
100% Sauvignon Blanc

WINE OF ORIGIN  
Banghoek Valley, Stellenbosch, South Africa

ANALYSIS  
Alcohol: 12.89%  
Acid: 6.2g/l  
Residual Sugar: 3.2g/l  
pH: 3.46