



Ken Forrester Sauvignon Blanc 2008

main variety Sauvignon Blanc

vintage 2008

analysis alc: 13 | ph: 3.22 | rs: 3.8 | ta: 6.4

type White

producer Ken Forrester Wines

style Dry

winemaker Ken Forrester

wine of origin Stellenbosch

tasting notes

This wine shows complex, ripe fruit with a dry finish. Flinty minerality mixing it up with tropical fruit and a hint of grass aromas on the nose. Exceptional long tropical pineapple, citrus finish which is typical of the long hang time in our cool region.

blend information

100% Sauvignon Blanc

food suggestions

Very good while preparing a meal on the patio. Ideal with fish, chicken and pasta.

in the vineyard

Region: Stellenbosch

Soil: Duplex soils, fine sandy loam on a clay base

Yield: 8 tons/ha, trellised vineyards

about the harvest

Grapes are hand picked over a progressive ripening curve to capture the natural acidity and show the riper, tropical fruit flavour of Sauvignon Blanc with typical freshness and balance.

in the cellar

After crushing, pumped through mash-cooler straight to press for draining. Free-run juice settled and fermented separately from pressings. Extended lees contact after fermentation for about 8 weeks to increase "creamy" character. Juice/wine handled reductively throughout the process.