



## 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.