



# LAMBERTSBAY'S FINEST

## *Tasting Notes*

**VINTAGE:** 2014

**ORIGIN:** LAMBERTS BAY,  
CAPE WEST COAST,  
SOUTH AFRICA

**CULTIVAR:** 100% SAUVIGNON BLANC

**ANALYSIS:**

ALC: 14.07%  
TA: 6.7G/L  
RS: 2.8G/L  
PH: 3.31

**ENOLOGY:**

THE GRAPES WERE HARVESTED EARLY MORNING BY HAND. ONCE AT THE CELLAR, THE BEST GRAPES WERE SORTED TO BE USED IN THIS WINE. A MINIMUM OF 10 HOURS SKIN CONTACT WAS GIVEN AND AFTER FERMENTATION THE LEES WAS STIRRED UP ONCE A WEEK FOR MOUTH FEEL.

**WINEMAKER'S NOTES:**

THIS WINE HAS LOADS OF TROPICAL FRUITS ON THE NOSE, WITH HINTS OF GREEN PEPPER AND ASPARAGUS. THIS SAUVIGNON BLANC HAS A ROUNDED MOUTH FEEL YET CRISP ACIDITY.

**FOOD SUGGESTIONS:**

FANTASTIC WITH SEAFOOD DISHES LIKE PAELLA, SUSHI AND CRAYFISH.



IN MEMORY OF HMS SYBILLE

PRODUCED BY TEUBES FAMILY WINES

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