

Sauvignon Blanc

Vintage:	2012
Origin:	Olifants River, Cape West Coast, South Africa
Cultivar:	100% Sauvignon Blanc
Analysis:	
Alc:	13.57%
TA:	6.6 g/L
RS:	2.5 g/L
pH:	3.06

Oenology:

Grapes were harvested in the early hours of the morning. Minimal intervention in the vinification process, allowing the cultivar to express its varietal characteristics. The wine has left on the lees for 6 months, stirring it up every week to give a full mouth feel.

Winemaker's Notes:

Tropical fruits and citrus granadilla with a balanced minerality, complimented by freshness.

Food Suggestions:

Perfect for sushi or a pouched pear and roquefort salad.

Awards:	Gold Michelangelo 2012
	Silver Veritas 2012
	Top 6 Classic Wine 2012
	5 stars in John Platter's Wine Guide 2012
	Gold Vitis Vinifera

