

Sauvignon Blanc

Vintage: 2019

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 is 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 grenadilla 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

