

SAUVIGNON BLANC

Wine of Origin

WESTERN CAPE



Tasting notes

A lively South African SAUVIGNON BLANC with fresh tropical fruit flavours, with a touch of grassiness. The freshness is further complimented by well balanced and complex flavors on the palate.

Winemaker's comments

Selected grapes from cooler areas in the Western Cape were crushed. After 4 – 8 hours skin contact the juice was fermented at 12 °C. Two weeks of lees contact were allowed, then racked, fined, cold stabilized and bottled.

Food pairings

This wine can be enjoyed with any seafood from oysters to smoked fish and gammon. A light chicken dish and asparagus.

ORIGIN

Western Cape

Climate: Mediterranean climate with warm, dry summers and cold, wet winters, of approximately 600–800 mm rain per annum.

Soil: Table Mountain sandstone and Malmesbury shale.

TECHNICAL INFORMATION

Vintage: 2008

Alcohol vol: 11,8 % vol

pH: 3,47

Total acidity: 5,81 g/l

Sugar: 4,2 g/l