

WINEMAKER'S EDITION

MADE FROM THE FINEST GRAPES

Specially selected grapes from the cool parts of Stellenbosch, Durbanville and the West Coast were crushed and allowed skin contact for 4 - 8 hours. The must was then fermented dry with selected yeast at 12 °C. After fermentation the wine was racked, fined, cold stabilised and bottled.

TASTING NOTES

A lively wine full of fresh tropical fruit and ripe fig with notes of flinty, green, grassy flavours. This dry wine has a lively acid that adds to the integrated complexity and a lingering crisp aftertaste.

CLIMATE

Mediterranean climate with warm, dry summers and cold, wet winters, approximately 600 - 800 mm rain per year.

FOOD PAIRINGS

Seafood from oysters to smoked fish, gammon, chicken or asparagus.

SOIL

Table Mountain sandstone and Malmesbury shale.

ALCOHOL VOL: 12.50 %

PH: 3.30

TOTAL ACIDITY: 5.79 G/L

SUGAR: 4.36 G/L

