



**CELLARMASTER'S NOTES:** This crisp and fruity Sauvignon Blanc has bona fide aromas of tropical fruit including guava, melon and slight undertones of gooseberry.

**STYLE:** A fruit driven dry white wine

**CULTIVAR:** 100% Sauvignon Blanc

**TONS PER HECTARE:** 12 t/ha

**AGE OF VINE:** 15 Years old

**SOILS:** Well drained alluvial sandy soil; Karoo

**TRELLISING:** 4 Wire Perold system

**IRRIGATION:** Drip irrigation controlled by a computer system through meters and tensiometers

**HARVESTING:** Machine harvested. Night harvested at optimum ripeness

**VINIFICATION:** Grapes are crushed and juice is cold settled. Fermentation temperatures is kept low and post-fermentation lees contact is given to enhance flavour.

**ANALYSIS:** Alc: 12% R/S: 2.2 g/l T/A: 5.5 g/l pH: 3.37

**MATURATION POTENTIAL:** 1 - 2 years

**CASE SIZE:** 6 x 750ml

**BOTTLE BARCODE:** 8719322640086

**CASE BARCODE:** 87193322 64503 6

### FOOD SUGGESTIONS

Ideal with seared tuna, chicken, smoked salmon, shellfish, creamy pasta dishes, artichokes, white meat dishes and ham

ACCOLADES