

# SAUVIGNON BLANC 2018



*100% Sauvignon Blanc*



*A fresh, crisp, medium-bodied wine made in a New-world style.*



*The grapes originate from the Villiersdorp and Darling areas. Harvested at optimum fruit ripeness. Fermentation took place at 12°C, with extended lees contact.*



*A firm yet refined structure, with fresh, plump pineapple and citrus flavours that impart a zesty, lingering after-taste.*



*This refreshing wine with its herbaceous notes will pair well with fresh salads containing asparagus, pea-shoots and basil. Simple, seasoned ingredients such as oysters and prawns will be complemented by this wine.*

ALCOHOL: 12.5% Vol    TOTAL ACID: 5,8 g/l    PH: 3,44    RESIDUAL SUGAR: 2,8 g/l



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L'Huguenot Vineyards at Val de Vie Estate, Jan van Riebeeck Drive, Paarl, South Africa