

SAUVIGNON BLANC 2019



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: 8,2 g/l PH: 3,44 RESIDUAL SUGAR: 2,9 g/l



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