



Follow the footprint of our winemaker in pursuit of grapes that make this wine perfect for every occasion

SAUVIGNON BLANC

Origin	Western Cape
Alcohol (%/Vol)	12.7
Total acidity (g/L)	5.5
Residual Sugar (g/L)	2.5
pH	3.5

WINEMAKING

The grapes are grown in the Paarl region and sourced from dryland and irrigated vineyards; harvested at the crack of dawn and handled reductively to preserve the freshness of the variety. After destalking and very light crushing the mash was cold soaked for a few hours before running off the free run. Pressing was done very gently to minimize extraction of phenols and pressed juice was vinified separately from the free run. The juice was settled for 36 hours to ensure maximum clarity. The racked clear juice was inoculated with a selected yeast strain and fermented at 11°C for approximately 3-4 weeks. After ferment the wines were racked, blended and stored on fine lees prior to bottling

TASTING NOTES AND FOOD PAIRING

Crisp and refreshing with aromas of gooseberry, green apple and a dash of passion fruit. Serve well chilled and enjoy as an aperitif or with a variety of grilled seafood dishes and salads.

PACKAGING INFORMATION

Bottle type	Glass, Burgundy
Volume	750ml
Dimension	30cm(h)x8cm(Ø)
Closure	Screwcap
Carton	6x750ml
Dimension	31cm(h)x17cm(d)x25cm (w)
Bottle Barcode	6009675530106
Carton Barcode	6009675530113

