

SAUVIGNON BLANC

W.O. WESTERN CAPE | SOUTH AFRICA

TASTING NOTES

This wine is star bright, with a delicate green tint. It boasts aromas of green apple, gooseberry, and passion fruit. On the palate, it offers a lively experience with crisp acidity and intense summer fruit flavours, elegantly balanced by hints of nettle and freshly cut grass. It's light to medium-bodied and dry.

FOOD PAIRING & SERVING

Enjoy it as an aperitif or pair it with a variety of grilled seafood, sushi, oysters, fragrant Thai dishes, or summer salads.

Serve it well-chilled between 8°C to 10°C

WINEMAKING

Grapes from trellised vineyards in Paarl and West Coast region. Harvested at daybreak to keep the grapes as cool as possible. After crushing, grapes were cooled to 10°C, and after brief skin contact, the free run was settled for 2 days. Clear juice was cold-fermented in stainless steel tanks between 10°C to 12°C. The long, cool fermentation preserves the fresh and bright flavors. Post-fermentation, the wine was left on lees for a couple of months to add some fullness and body for a balanced wine.

Alcohol Sugar	13.5% 2.2g/L	Acid pH	5.6g/L 3.5
PACKAGING			
Glass Bottle	410g	Closure	Screwcap
BARCODE			
Bottle (750ml)		6009675530106	
Carton (6x750ml)		6009675530113	

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