



VISIO

VINTNERS



Sauvignon Blanc 2021

Origin: Western Cape, South Africa

Grapes: 100% Sauvignon blanc

Method of Production: The grapes were treated reductively to preserve the delicate Sauvignon blanc flavours. After destemming, crushing and 24 hours skin contact the free run juice was left to settle and then fermented at 13°C. The wine was left on the lees for 6 months before bottling.

Tasting notes: The wine shows upfront passionfruit and pineapple, balanced by herbaceous aromas with layers of complexity and mineral notes coming through on the palate. Enjoy with summery salads, fresh seafood and white meat.

Analysis:

Alcohol: 13.5 %Volume

Residual Sugar: 2.5 g/liter

Total Acidity: 6.8 g/liter

pH: 3.35

Serve at: 8-10 °C

