



Sauvignon Blanc 2023

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 tropical notes such as passionfruit and guava, balanced by herbaceous aromas, with layers of complexity and mineral elegance coming through on the palate. Enjoy with summery salads, goat's cheese, or fresh seafood.

Analysis:

Alcohol: 13.0 %Volume
Residual Sugar: 2.0 g/liter
Total Acidity: 5.5 g/liter
pH: 3.45
Serve at: 8-10 °C

