



SAUVIGNON BLANC 2015



ASSESSMENT

A complex Sauvignon Blanc that shows fruit characters which have been complemented by a small amount of Barrel Ferment, and some juice solids during fermentation.

Colour: Pale straw colour.

Bouquet: Lifted nose of tropical and gooseberry fruits, perfectly balanced by mealy notes and subtle hints of struck match and herbaceous characters. A complete and complex bouquet.

Palate: Lively and generous front palate showing a great balance of both herbaceous and tropical fruit notes. The gooseberry characters are backed by hints of lycee and feijoa. There is a wonderful texture and mouth feel, creating a complex wine with that extra dimension. A crisp acid back bone gives the wine great balance, structure and a clean, long finish.

FOOD ACCOMPANIMENT

Ideal aperitif wine, will also accompany fish, chicken and pasta.

CELLARING POTENTIAL

This wine is made to enjoy now, while the fruit characters are lifted and vibrant. Yet, if it gets lost in your cellar, the quality of the fruit and the acid structure ensures that it will still be lively and drinking very well within eight to ten years.

Harvest Date: 8th March 2015

Bottling Date: 16th June 2015

Alc: 13.0%

pH: 3.20

T.A.: 5.8g/L

Residual sugar: 2.0g/L