



SAUVIGNON BLANC 2017



IN THE GLASS

Equal parts complex and oh-so-compatible, the nose reveals aromas of blackcurrant and passion fruit. The palate is fresh and intense – with hints of passion fruit and lime, rounded off by a wonderful texture and a notable mineral finish.

ON THE GROUND

Only the first run off juice is used for this wine. A cold fermentation at 12 – 14 degrees Celcius is completed and the wine then spends a further three months on its lees in tanks before bottling.

TECHNICAL DETAILS

Alcohol: 13.70% Residual sugar: 2.4 g/l
Total acidity: 5.9 g/l pH: 3.42
Total SO₂: 108 mg/l
Closure: Screw Cap.

IN THE NEWS

Like each of its predecessors, this vintage is sure to garner similar respect, admiration and awards in the months to come.