

SAUVIGNON BLANC 2016

VINTAGE: 2016
STYLE: DRY WHITE WINE
CULTIVAR: SAUVIGNON BLANC
ORIGIN: ROBERTSON

VINEYARD: RIVER SAND.

HARVEST DATE: FEBRUARY 2016

RESIDUAL SUGAR:	1.8 g/l
TOTAL ACIDITY:	5.9 g/l
ALCOHOL BY VOLUME:	13,76%
pH:	3.2
DEGREES BALLING AT HARVEST:	N/A
TEMPERATURE AT FERMENTATION:	12-14 °C
SKIN CONTACT:	0 HOURS

FERMENTATION: in Stainless steel Tank

GENERAL COMMENTS:

A mineral, flinty dry white wine with fresh white peach and apricot notes on the pallet. The crisp acidity leads to a refreshing after-taste on this elegant wine.
Serve chilled.

AWARDS: Not entered yet.



Bemind



Ilse Schutte