



POLKADRAAI SAUVIGNON BLANC 2017(3L BAG IN BOX)

Tasting Notes:

Crisp, fresh and elegant with upfront tropical fruit, melon, a hint of green fig and fresh-cut grass. The wine is well balanced on the pallet, lively and ends with a lingering finish.

Serve chilled.

Serve with: Sushi, salads and grilled fish and chicken.

The Harvest:

All grapes from the Polkadraai range come from the Polkadraai area in Stellenbosch.

These Sauvignon Blanc grapes were harvested early to preserve the zesty character and tropical fruit flavours of the wine.

In the Cellar:

Juice was allowed to settle for two days before fermentation.

The wine was cold fermented.

Blend Information:

100% Sauvignon Blanc

Technical Analysis:

Alcohol	-	13.6 % vol
pH	-	3.41
Residual sugar	-	3.6 g/l
Acidity	-	6.5 g/l
Wine of Origin	-	Polkadraai Hills, Stellenbosch

