



## STELLENBOSCH HILLS

### **STELLENBOSCH HILLS SAUVIGNON BLANC 2017**

#### Tasting Notes

Mouth-filling and crisp with a lime zest acidity. This full-bodied wine delights with an abundance of green fig, gooseberry and sweet melon aromas. With a hint of guava fruit and a lingering finish.

Serve chilled.

Serve with: Fresh oysters, grilled fish and a salad of tomatoes, fresh basil and mozzarella.

#### The Harvest

The grapes were picked early morning at optimum ripeness to preserve the tropical fruit flavours in the wine.

#### In the Cellar

Four hours skin contact, only free run juice was used, and the juice was allowed to settle for two days before fermentation. The wine was cold fermented.

#### Ageing potential

Enjoy now or within two years from vintage.

#### Blend information

100% Sauvignon Blanc

#### Technical analysis

Alcohol	-	13.39%
pH	-	3.47
Residual sugar	-	2.4 g/l
Acidity	-	6.2 g/l
Wine of origin	-	Stellenbosch

