



STELLENBOSCH HILLS

STELLENBOSCH HILLS SAUVIGNON BLANC

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, asparagus 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	-	13.27%
pH	-	3.38
Residual sugar	-	2.4 g/l
Acidity	-	6.4 g/l
Wine of origin	-	Stellenbosch

