

## Sauvignon Blanc 2015

### Tasting Note

A light golden green, the nose is one of passionfruit, pineapple and tropical fruit aromas. The palate shows a balanced weight and acidity with vibrant tropical flavours underscored by notes of pineapple and lime. Aging *sur lie* adds a rich texture while the balanced acidity ensures length and freshness.

### Winemaking

Fruit from our own vineyard was harvested at optimum ripeness, free run and pressing juice was fermented separately between 12-15°C with yeast selected to maximise the natural fruit flavours. A portion of the wine was left *sur lie* to add complexity and enhance the richness of the wine. The parcels were then blended to achieve a fresh, full bodied Sauvignon Blanc.

**Harvest date:** 27 March 2015

**Release date:** 1 August 2015

### Oak aging

None

### Analysis

pH: 3.28

Alc: 12%

TA: 8.4 g/L

RS: 7.5g/L

### Cellaring Recommendations

A wine suitable for drinking now, its freshness and acidity will ensure its longevity.

### Food Matching

Perfect as an aperitif or to accompany light seafood dishes.

