

Porterville Cellars Sauvignon Blanc 2004

Veritas 2004 - Bronze

Touches of flintiness with asparagus and green herbs on the nose which carries through to the mouth, with hints of lime. This is a medium bodied wine with a lingering aftertaste.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Porterville Cellars

winemaker : Andr   Oberholzer & Theo Brink

wine of origin : Coastal

analysis : alc : 13.5 % vol rs : 1.1 g/l pH : 3.2 ta : 7.4 g/l

type : White style : Dry body : Medium taste : Fragrant

pack : Bottle

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in the cellar : Number of cases: 4000 by six bottle cases

Release date: May 2004

Serve: An ideal accompaniment for light dishes like seafood and chicken salad, asparagus tart or an Alfresco Picnic.

Analysis: Alcohol: 13.5%

Residual Sugar: 1.1 g/l

Total Acidity: 7.4 g/l

pH: 3.2