

## Tulbagh Sauvignon Blanc 2005

Colour: Bright lemony yellow with a tinge of green.

Nose: Passion fruit and tangerine flavours with nuances of fig leaves.

Palate: Finely balanced tropical and green flavours with lively fruit acids and traces of lime.

Cajun chicken, seafood pasta with a creamy sauce, grilled linefish and fresh summer salads.

**variety** : Sauvignon Blanc | 100% Sauvignon Blanc

**winery** : Tulbagh Winery

**winemaker** : Carl Allen & Elsabé le Roux

**wine of origin** : Tulbagh

**analysis** : alc : 11.68 % vol   rs : 3.0 g/l   pH : 3.34   ta : 5.8 g/l

**type** : White   **style** : Dry

**pack** : Bottle

**about the harvest**: The grapes are from vigorous, high trellised vineyards in the valley floor. Harvesting took place in the cool morning hours of 28 January 2005 at 19Â° Baling.

**in the cellar** : After gentle pressing the juice was settled overnight at 10Â°C before being racked and inoculated with selected yeast. Fermentation took place at 11Â° - 13Â°C for 12 days.

