

Blaauwklippen White Landau 2004

This dry, yet generously flavourful wine entices with a medley of exotic fruit aromas. An abundance of fresh lemon and peach flavours on the palate are beautifully balanced with crisp fruit acid. Chill well and chill out!

This is a delightful appetizer, but will also do wonders to enhance grilled fish and chicken dishes.

variety : Sauvignon Blanc | 48% Sauvignon Blanc, 39% Chenin Blanc, 13% Semillon

winery : Blaauwklippen Vineyards

winemaker : Rolf Zeitvogel

wine of origin : Coastal

analysis : alc : 12.88 % vol rs : 2.2 g/l ta : 6.5 g/l

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

pack : Bottle

ageing : Enjoy immediately, or within 2-3 years.

in the cellar : **Fermentation:** done at 13-15°C with commercial yeast strains

Cold soak: Sauvignon Blanc had 1 day cold soaking on skins before pressing

Maturation: in stainless steel for 5 months, mixing fine leese once every two weeks

