

Blaauwklippen Sociable White N/V

Pale straw in colour with an abundance of citrus and apricot flavours. The bouquet also contains subtle hints of butterscotch and caramel, the result of barrel fermentation. The palate is medium bodied with minerally tones and hints of spice. It has a good acid balance and ends off the experience with a crisp, dry finish and flinty aftertaste.
This wine will compliment a seafood platter and pasta with creamy sauce. Also very good with spicy Thai food.

variety : Semillon | 42% Semillon, 17% Sauvignon Blanc, 5% Pinot Blanc

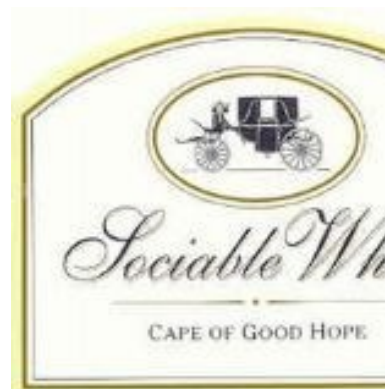
winery : Blaauwklippen Vineyards

winemaker : Paul Engelbrecht

wine of origin : Coastal

analysis : alc : 12.75 % vol rs : 2.0 g/l pH : 3.43 ta : 6.0 g/l

type : White



ageing : 1 to 3 years

in the cellar : This wine is a blend of Sauvignon Blanc, Rhine Riesling and Colombar. It is an ideal every day wine and easy to enjoy on its own or with meals and goes well with salads, seafood and curries.

Blaauwklippen Vineyards

Stellenbosch

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