

## Tulbagh Winery Sauvignon Blanc 2006

Colour: Palest lemon yellow with hints of green.

Nose: Tropical pineapple, granadilla and gooseberry with lively character of green pepper, nettles, grassiness and hints of cat-pee.

Palate: Good firm acidity balances the well judged fruit with a lingering crushed grass and green pepper aftertaste.

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** : 12.1 % vol **rs** : 5.0 g/l **pH** : 3.1 **ta** : 5.9 g/l

**type** : White

**pack** : Bottle **closure** : Cork

**in the vineyard** : The grapes are from Perold trellised vineyards on Glenrosa soils.

**about the harvest**: Harvesting took place on 26 January 2006 at 20.6Â°B

**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 12 - 14Â°C for 13 days.

