

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 20.6°C

in the cellar : After gentle pressing the juice was settled overnight at 10°C before being racked and inoculated with selected yeast. Fermentation took place at 12 - 14°C for 13 days.

