

Thandi Sauvignon Blanc / Semillon 2010

A delicate combination of asparagus, gooseberry and green pepper flavours, with nuances of passion fruit and lemongrass, followed by a crisp, clean mineral finish.

Serve chilled with salmon dishes, risotto and salad.

variety : Sauvignon Blanc | 60% Sauvignon Blanc, 40% Semillon

winery : Thandi Wines

winemaker : Zahn Botha

wine of origin : Western Cape

analysis : alc : 12.5 % vol rs : 1.8 g/l pH : 3.4 ta : 5.7 g/l

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

pack : Bottle **size :** 750ml **closure :** Screwcap

ageing : Drink within 1 - 2 years.br /

in the vineyard : Vineyard / Yield: 8 - 10 t/ha

Type of climate: Mediterranean climate

in the cellar : Fermented in stainless steel tanks at 15°C, after being racked and sulphured, kept on fine lees for 2 months.

Suitable for vegetarians but not for vegans.

