

Indalo Sauvignon Blanc 2010

Colour: Light straw yellow colour with a green tint.

Bouquet: Perfectly rip figs and asparagus flavours jump out of the glass.

Palate: Ripe figs are prominent on the palate, supported by crisp, well balanced acidity and a lingering aftertaste of passionfruit and figs.

Enjoy with seafood like prawn, calamari, fresh oysters, asparagus quiche and Thai noodle salads. Baked/grilled chicken or port with a touch of lemon and seasonal veggies is always a winners.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Swartland Winery

winemaker : Andries Blake

wine of origin : Swartland

analysis : **alc** : 13.5 % vol **rs** : 4.5 g/l **pH** : 3.08 **ta** : 7.9 g/l **va** : 0.48 g/l **so2** : 106 mg/l **fso2** : 37 mg/l

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

pack : Bottle **closure** : Cork

Michelangelo CCL International Wine Awards 2010: Silver Medal

ageing : Drink now or over the next 2 years.

in the vineyard : Conditions: Warm, dry summers and cold, wet winters. Limited Irrigation, mainly dry land, bush vine vineyards

in the cellar : Fermentation: Cold fermentation and left on the lees until bottling.

