

## Viljoensdrift Driftwood White 2010

Tasting Note Tropical fruit characteristics and an upfront floral nose drives home the bracing acidity that makes this wine perfect for a long lazy lunch or a sunny boat cruise.

Rocket and walnut salad with pecorino shavings and extra virgin olive oil.

**variety** : Sauvignon Blanc | 50% Sauvignon Blanc, 50% Semillon

**winery** : Viljoensdrift Wines and Cruises

**winemaker** : \_

**wine of origin** : Robertson

**analysis** : **alc** : 12.5 % vol **rs** : 3.88 g/l **pH** : 3.39 **ta** : 6.19 g/l

**type** : White **style** : Dry

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

Wine Magazine 4½ stars.

**in the vineyard** : Soil Type Alluvial Kogmanskloof soil.

**about the harvest**: The grapes were harvested at 22° Balling.

**in the cellar** : The grapes were crushed and pressed and immediately fermented with a selected yeast. After fermentation the wine was stirred on the lees for 1 month. This wine was racked and filtered before bottling.

