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Ostrich Landing The Baroness 2010

Combines beautifully with fresh light flavours. Asian inspired cuisine is ideal, in particular lemongrass, mild chilli, fresh coriander, and basil, support the wines pure fruit flavour.

variety : Sauvignon Blanc | 60% Sauvignon Blanc, 30% Semillon, 10% Viognier
winery : Overhex Wines
winemaker : JC Martin
wine of origin : Western Cape
analysis : **alc :** 12.5 % vol **rs :** 2.1 g/l **pH :** 3.25 **ta :** 6.0 g/l
type : White **style :** Dry **body :** Medium **taste :** Fruity
pack : Bottle **closure :** Cork

about the harvest: Harvest Date: February; March 2010

in the cellar : Cold skin maceration was carried out for six hours, juice then fermented in stainless steel tanks for three weeks at 12ºC. Wine was left on the gross lees where batonage was applied for a week. Wine was then racked and left on the fine lees till right before bottling.