

Hermanuspietersfontein Die Bartho 2010

Tasting Characteristics: flint, tropical fruit, pear, yoghurt
Acidity: fresh
Length: generous
Consistency: supple
Structure: consistent
Finish: fresh
Complexity: sophisticated
Balance: flowing

variety : Sauvignon Blanc | Sauvignon Blanc-based blend consisting of 66% Sauvignon Blanc, 25% Semillon and 9% Nouvelle.

winery : Hermanuspietersfontein

winemaker : Bartho Eksteen

wine of origin : Sondagskloof, Coastal

analysis : alc : 12.28 % vol rs : 1.6 g/l pH : 3.4 ta : 7.6 g/l

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

pack : Bottle **closure** : Cork

ageing : Overall Impression: this wine deserves patience.

Note: our white wines can bottle mature for up to 6 years and beyond.

