

## Obikwa Sparkling Sauvignon Blanc 2010

Colour: Brilliant clear

Nose: Tropical fruit, litchis , pineapples and granadilla.

Palate: Light and clean on palate with a fruity aftertaste and a fresh acidity.

Obikwa sparkling Sauvignon Blanc 2010 is a dry yet fruity sparkling wine with tones reminding you of tropical fruits, litchis, pineapples and granadilla flavours. It is a refreshing and lively bubbly, showing a good balance and is light and clean on the palate.

A good companion with oysters and salmon but will also complement light summer salads and snacks.

**variety :** Sauvignon Blanc | 100% Sauvignon Blanc

**winery :** Obikwa Wines

**winemaker :** Deon Boshof

**wine of origin :** Western Cape

**analysis :** alc : 11.62 % vol    rs : 13.0 g/l    pH : 3.3    ta : 6.73 g/l

**type :** Sparkling    **style :** Dry    **taste :** Fruity

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

### **in the vineyard : Background**

Taking its name from one of the early peoples at the Cape, these are down to earth, adventurous wines expressing their true varietal character and rich, ethnic charm. Palate pleasing with a sense of fun as depicted by the bright yellow ostrich with its remarkable long neck, these wines are a tribute to the intrepid OBIKWA people for whom the ostrich represents a life force and trusted companion.

### **The vineyards**

The grapes were sourced from vineyards planted in the Western Cape. The vineyards range and differ with regards to age, altitudes, aspects and slopes. This enables us to use the different building blocks to blend the perfect Bubbly comprising of diverse flavours and aromas.

**about the harvest:** The grapes were harvested by hand at 21° - 22° balling.

**in the cellar :** In the cellar the juice had no skin contact and was fermented at 13° - 15° C for 12 days. After fermentation, the sparkle is created by impregnating the wine with CO<sup>2</sup>.

