

Dalla Cia Sauvignon Blanc 2011

This Sauvignon Blanc presents a gentle bouquet of sweet gooseberry and dry fig with hints of minerality. Crisp on the palate with a well balanced mouth feel and low acidity. The finish is pleasant and long lingering.

Ideal temperature: Serve at between 7°C - 13°C Complements: Crustaceans, fish, mushrooms and white meat.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Dalla Cia

winemaker : .

wine of origin : Stellenbosch

analysis : alc : 12.5 % vol pH : 3.35 ta : 5.26 g/l

type : White **taste** : Fruity

pack : Bottle **closure** : Cork

in the vineyard : Soil Type: Alluvial soil with clay subsoil

in the cellar : After soft pressing without skin contact, the wine was fermented at 12°C - 14°C and then stabilized on the lees for 6 months before bottling. No addition of ascorbic acid.

