

Tulbagh Winery Sauvignon Blanc 2012

Colour: Palest lemon yellow with hints of green.

Nose: Gooseberry with lively characters of green peppers, nettles and grassiness.

Palate: Good firm acidity balances the well judged fruit with a lingering crushed grass and green pepper aftertaste.

Grilled fresh line fish and fresh summer salads, cajun chicken and seafood pasta with a creamy sauce.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Tulbagh Winery

winemaker : Naude Bruwer/Helena Neethling

wine of origin : Tulbagh

analysis : alc : 10.59 % vol rs : 3.69 g/l pH : 3.47 ta : 6.13 g/l

type : White **style :** Dry **taste :** Fruity

pack : Bottle **closure :** Screwcap

in the vineyard : The grapes are from two different locations in the fertile valley of Tulbagh, one on the west facing Obiqua mountains. The grapes were harvested at optimal ripeness and took place on the 29th January 2010.

about the harvest: The grapes are from two different locations in the fertile valley of Tulbagh, one on the west facing Obiqua mountains. The grapes were harvested at optimal ripeness and took place on 5th February 2009.

