

## Dalla Cia Sauvignon Blanc 2012

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.

