

Agaat Truter Family Wines Christina 2012

This vibrant and classically styled blend is bursting with flavours of crisp, green apple, freshly cut grass and capsicum, infused with tropical notes on the palate to create a lingering aftertaste.

Enjoy with fresh garden salad and seafood or serve chilled on its own.

variety : Sauvignon Blanc | 70% Sauvignon Blanc, 17% Nouvelle, 10% Chenin Blanc, 3% Viognier

winery : Truter Family Wines

winemaker : Hugo Truter

wine of origin : Paarl and Durbanville, South Africa

analysis : alc : 13.59 % vol rs : 2.1 g/l pH : 3.34 ta : 6.1 g/l

type : White **style :** Dry

pack : Bottle **closure :** Screwcap

in the vineyard : This is a family dream that started to materialise in 2009. My wife and I are both winemakers and it was time to create a wine that reflects our life in wine. Our mission was to produce "one of a kind blends" that brings the different elements of the varieties together. Agaat was born and with that a tribute to my grandmother, Christina, a lady of stature and grace.

in the cellar : The grapes were harvested, de-stemmed, crushed and vinified separately. The wine was handled reductively with skin contact for 6 hours, pressed and settled for 24 hours. Then after it was racked and inoculated with specially selected wine yeast. The fermentation temperature was closely monitored to ensure that the best characteristics of each variety evolved during this important stage of wine making.

Post fermentation the wine was kept on the fine lees for 3 months to create concentration on the mid palette with a well balanced finish.

