

Signal Gun Sea Smoke Sauvignon Blanc 2012

An intensely flavoured, terroir driven Sauvignon Blanc with hints of ripe spanspek, asparagus and flint on the nose.

Mussels, marinated grilled prawns, smoked chicken and salmon, roast vegetables, sole, paella, trout & salad nicoise.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Signal Gun

winemaker : Riaan Oosthuizen

wine of origin : Durbanville

analysis : alc : 13.28 % vol rs : 1.6 g/l pH : 3.68 ta : 5.7 g/l

type : White **wooded**

pack : Bottle **closure** : Cork

2013 Michelangelo International Wine Awards - Gold

ageing : The Sea Smoke Sauvignon Blanc has the potential to improve with maturation for up to 3 years.

in the vineyard : Signal Gun, a family run winery, is situated in the Durbanville region. As the shot of the Signal Gun echoes through the vineyards of our picturesque farm it signals the start of a new generation of wine making. We pride ourselves in making small quantities of fine wine from our carefully selected grapes.

Be assured that the tasteful memories of our wines will keep on echoing.

about the harvest: A single block of vineyard which is 455 m above sea level. Relatively low yield and lots of cool mist in the evenings (Sea Smoke) results in a long, evenly ripening process. This was Sea Smoke's maiden vintage.

in the cellar : Reductive wine making, 8 hours skin contact, lightly pressed and settled overnight. Clean juice underwent cold fermentation and lees contact until bottled.

