

Windmeul Sauvignon Blanc 2013

The 2013 Sauvignon Blanc has a zesty flavour that accentuates the wines crispy qualities. Typically medium bodied with a notable acidity, balanced with perfumed aromas.

The Sauvignon Blanc is ideally served with meaty salads, chicken dishes and Thai food. Also enjoy with sushi and fish.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Windmeul Cellar

winemaker : Liani Theunissen

wine of origin : Paarl

analysis : alc : 14.0 % vol rs : 2.6 g/l ta : 6.1 g/l

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

pack : Bottle **size :** 0 **closure :** Cork

2013 Veritas Wine Awards - Gold

2013 Michelangelo International Wine Awards - Gold

2012 Veritas Wine Awards - Double Gold

ageing : Enjoy now.

in the vineyard : Tons per hectare: 6 - 7

Age of vine: 14 - 18 years

Trellising: Trellis

Irrigation: Irrigated

about the harvest: Harvest Date: 8 February 2013

Degree balling at harvest: Early morning, hand harvested at 23°B

in the cellar : Fermented in stainless steel tanks at 11°C.

