

Glen Carlou Sauvignon Blanc 2012

Colour: Pale straw with a lime green hue.

Aroma: Gooseberry, ripe pear and sweet apples with a hint of lemon drops.

Flavour: Elegant and richly textured with delicate tropical passion fruit flavours, and hints of ruby grapefruit.

Finish: Nice clean, fresh acidity with a subtle minerality.

Enjoy our refreshing Sauvignon Blanc as an aperitif or pair with oysters, a ceviche or seafood dishes with a lemon and caper dressing.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Glen Carlou Vineyards

winemaker : Arco Laarman

wine of origin : Durbanville

analysis : alc : 13.0 % vol rs : 2.2 g/l pH : 3.3 ta : 7.1 g/l

type : White **style** : Dry

pack : Bottle **closure** : Screwcap

ageing : Optimum drinkability: 2012 - 2014

in the cellar : The wine was fermented in stainless steel tanks at 12°C for three weeks. The finished wine was then left on the lees for 4 months.

Bottling date: May 2012

