

Signal Gun Sea Smoke Sauvignon Blanc 2013

An intensely flavoured, terroir driven Sauvignon Blanc with hints of ripe spanspek, papaw and flint on the nose with a beautiful elegant mouth feel.

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 : 13.62 % vol rs : 2.1 g/l pH : 3.74 ta : 6.2 g/l

type : White **wooded**

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

2012 Vintage: 2013 Michelangelo International Wine Awards - Gold

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

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.

A wet winter and dry, hot summer resulted in ideal conditions for a great yield. The Sea Smoke vineyard is a single vineyard block which is 455 m above sea level and the highest in the Durbanville area. Relatively low yield and lots of cool mist in the evenings (Sea Smoke) results in a long, evenly ripening process.

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

