

## Tulbagh Winery Sauvignon Blanc 2014 discontinued

**Colour:** Palest lemon yellow with hints of green.

**Nose:** Gooseberry with lively characters of green peppers, nettles and grassiness.

**Palate:** Good firm acidity balances the well judged fruit with a lingering crushed grass and green pepper aftertaste.

Grilled fresh line fish and fresh summer salads, cajun chicken and seafood pasta with a creamy sauce.

**variety :** Sauvignon Blanc | 100% Sauvignon Blanc

**winery :** Tulbagh Winery

**winemaker :** Naude Bruwer/Helena Neethling

**wine of origin :** Tulbagh

**analysis :** alc : 11.32 % vol rs : 4.6 g/l pH : 3.45 ta : 5.9 g/l

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

**pack :** Bottle **size :** 0 **closure :** Screwcap

**about the harvest:** The grapes are from different locations in the fertile valley of Tulbagh, one on the west facing Obiqua Mountains. The grapes were harvested at optimal ripeness.

**in the cellar :** After 24-hours of skin contact, the free-run juice was settled overnight. Thereafter, it was raked and inoculated with selected, yeast strains. Fermentation took place at 12°-14°C for 21 days.

