

Tulbagh Winery Sauvignon Blanc Brut

Colour: Pale straw with hints of green.

Nose: Lots of typical Sauvignon Blanc green and tropical flavours.

Palate: The wine is crisp with fruity bubbles that fill your mouth. The finish is smooth and fresh.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Tulbagh Winery

winemaker : Naude Bruwer and Helena Neethling

wine of origin : Tulbagh

analysis : alc : 12.13 % vol rs : 9.2 g/l pH : 3.37 ta : 5.0 g/l

type : Sparkling **style** : Dry **taste** : Fruity

pack : Bottle **size** : 750ml **closure** : Cork

Style: Dry Sparkling White

about the harvest: The grapes are from 2 different locations in the fertile valley of Tulbagh, one on the west facing the Obiqua mountains. The grapes were harvested in late January in the cool of the morning, at 20°B to get a good balance between tropical and green Sauvignon Blanc flavours. The juice had a high natural acidity, therefore no adjustments were needed.

in the cellar : After 24-hours of skin contact , the free run juice was settled overnight. Thereafter it was raked and inoculated with fruit driven yeast. Fermentation took place at 12-14°C for 16 days. The wine was kept unfinned and unfiltered till before bottling to keep the freshness.

