

Bartiney Noble Savage Sauvignon Blanc 2014

This vibrant Sauvignon Blanc has a pale straw green colour. It displays effervescent notes of grapefruit and granadilla on the nose with refreshing green apple and citrus flavours on the palate. A fabulous companion for a picnic or alfresco dining.

Serve alongside crunchy Thai Chicken Salad or asparagus and goats cheese tartlets.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Bartiney Private Cellar

winemaker : Ronell Wiid

wine of origin : Stellenbosch

analysis : alc : 13.00 % vol rs : 1.8 g/l pH : 3.30 ta : 6.2 g/l va : 0.40 g/l

type : White

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

'You may not know it but there is a Noble Savage in all of us – a manifestation of sophistication and style, contrasting with a flash of mischief and a sexy sense of fun. Awakening your Noble Savage produces emotions and behaviours that result in the exciting and unexpected – raising eyebrows, raising the temperature and raising the game...'

in the cellar : The fruit was crushed, pressed and settled for 24 hours before being racked clean off press solids for fermentation. Local aromatic yeast strains were used. Fermentation lasted 14 days and was conducted cool at 12-14°C to ensure maximum retention of delicate flavours and aromatics. Soon after fermentation was completed the wine was bottled to capture its vibrancy and freshness.

