

## Windmeul Sauvignon Blanc 2014

Dry and full-flavoured yet soft, with an intense aromatic nose and concentrated fruit flavours. Grassy and crisp, this wine can be enjoyed on its own or with a variety of white meat dishes.

The Sauvignon Blanc is ideally served with meaty salads, chicken dishes and Thai food. Also enjoy with sushi and fish.

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

**winery** : Windmeul Cellar

**winemaker** : Liani Theunissen

**wine of origin** : Coastal Region

**analysis** : **alc** : 12.5 % vol **rs** : 1.3 g/l **ta** : 7.0 g/l

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

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

2014 Michelangelo International Wine Awards - Double Gold

2013 Veritas Wine Awards - Gold

2013 Michelangelo International Wine Awards - Gold

2012 Veritas Wine Awards - Double Gold

**ageing** : Enjoy now.

**in the vineyard** : Tons per hectare: 6 - 7

Age of vine: 14 - 18 years

Soil: Shale

Trellising: Trellis

Irrigation: Irrigated

**about the harvest** : Harvest Date: February 2014

Degree balling at harvest: Early morning, hand harvested at 23° B

**in the cellar** : Fermented in stainless steel tanks at 11°C.

