

Swartland Winemakers' Collection Sauvignon Blanc 2014

Colour: Light straw colour, with a faint green tint.

Bouquet: Fresh tropical and grassy flavours with a hint of green pepper.

Palate: Full upfront tropical fruit, with an underlying green pepper and grassy flavour. Acid is well balanced, crisp, clean and fresh on the palate.

Enjoy with seafood like prawn, calamari, fresh oysters or asparagus quiche and Thai noodle salad. Baked/grilled chicken or pork, chicken or pork with lemon and hot and spicy pasta.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Swartland Winery

winemaker :

wine of origin : Swartland

analysis : **alc** : 11.7 % vol **rs** : 3.1 g/l **pH** : 3.15 **ta** : 6.0 g/l **va** : 0.18 g/l **so2** : 133 mg/l **fso2** : 37 mg/l

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

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

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ageing : Drink now and serve chilled.

in the vineyard : Warm summers and cold, wet winters. Harvested from dry land, bush vine vineyards. Temperate climate with limited irrigation.

about the harvest: Grapes are hand harvested at optimum ripeness at 23°B.

in the cellar : Extended skin contact is given to extract maximum flavours before pressing. Fermented at 14°C to retain maximum fruit and kept on lees for extended periods depending on individual wines.

