

M'hudi Platinum Sauvignon Blanc 2014

100% Sauvignon Blanc a combination of terroir, climate and proper canopy management the berries ripen slowly imparting freshness and intense grassy aromas. On appearance the wine is brilliant yellow with a green tint. It displays a refreshing but complex nose with hints of green pepper, passion fruit and citrus. It is fresh and lively with a balanced, dry finish and lingering aftertaste.

Serve chilled at 14-16 degrees Celsius. The elegant vibrancy and minerality ensure longevity and compatibility with food. Possible serving suggestions include: asparagus, oysters, light fish dishes, charcuterie, creamy cheeses or on its own as a refreshing aperitif.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Mhudi Wines

winemaker : The Winemaking Team

wine of origin : Western Cape

analysis : alc : 12.5 % vol rs : 1.25 g/l pH : 3.4 ta : 6.0 g/l

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

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

ageing : This wine will keep up to six months from the time of purchase. Keep in a dark cool area. Once open keep in the refrigerator and finish within two days.

