

Windmeul Sauvignon Blanc 2015

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 : Andri le Roux

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** : 0 **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 2015

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

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

