

## Enaleni Sauvignon Blanc 2015

An intense wine with aromas of fresh gooseberries and passion fruit, balanced by hints of green and yellow peppers on the nose. Medium-bodied with a harmonious finish of fruit and acidity on the palate.

Excellent served slightly chilled and paired with seafood dishes, a light green salad or pastas with rocket pesto. Suitable for vegetarians but not for vegans.

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

**winery** : Enaleni Vineyards - CLOSED

**winemaker** : Abraham de Villiers

**wine of origin** : Stellenbosch

**analysis** : alc : 13.5 % vol   rs : 3.45 g/l   pH : 3.35   ta : 6.45 g/l

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

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

**ageing** : Ready to be enjoyed now with the potential to age further for five years.

Enaleni means "Place of Abundance"

A South African story of social transformation, from inequality to a vision of hope and empowerment. Farm workers (some fourth generation) were given 60% shareholding of the original farm – to be in control of their own destiny.

Sustainable farming, accredited by WIETA (Wine and Agricultural Ethical Trading Association) and Fairtrade South Africa.

"I wanted to show my appreciation to them, the staff, current and some of those that had already retired. I wanted their children and grandchildren to be able to say one day: "My Father or Mother was not just a farm worker; they were farm owners as well. I wanted to leave a legacy behind for them." ~ Schalk Visser, Nagenoeg

**in the vineyard** : The grapes were handpicked from premium vineyards on the Enaleni Farm situated in the prime winemaking region of Stellenbosch.

Viticulturist: Francois de Villiers

**about the harvest**: The grapes were harvested at night to ensure high quality Sauvignon Blanc with expressive varietal characters.

**in the cellar** : Fermentation took place at cool temperatures within stainless steel tanks and left on fine lease for three months to ensure a balanced palate with a lingering finish.

