

Roodezandt Sauvignon Blanc 2001

A delicate wine with a good varietal character that lingers on the palate. Ripe fig aroma - steely palate finishing clean. Serve chilled with fish, prawns, meat or salads.

variety : Sauvignon Blanc | Sauvignon Blanc

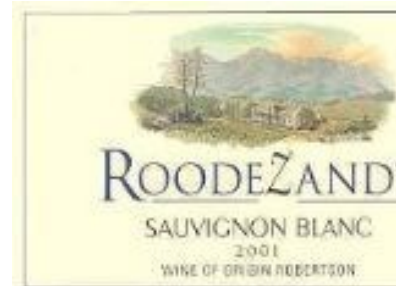
winery : Roodezandt Wines

winemaker : Christie Steytler/Elmo du Plessis

wine of origin : Robertson

analysis : alc : 12.5 % vol rs : 1.67 g/l pH : 3.55 ta : 6.76 g/l va : 0.53 g/l

pack : Bottle



ageing : To enjoy this wine at its best, consume within 2 years of purchase. Once open, consume within 2 days. Store horizontal in a cool dark place.