

Thandi Sauvignon Blanc 2015

A delicate combination of asparagus and tropical flavours. Medium bodied wine with a crisp, mineral finish.

Served chilled with salmon dishes and cream risotto.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Thandi Wines

winemaker : Wine Consultant - Anton Du Toit

wine of origin : Stellenbosch

analysis : alc : 13.0 % vol rs : 4.8 g/l pH : 3.35 ta : 6.27 g/l

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

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

ageing : Enjoy now or drink within two years from bottling.

in the vineyard : Soil type: Light textured, gravelly topsoil with highly weathered sub-soil.

about the harvest: Harvesting time: Early to mid February

Yield: 8 tons per hectare

Balling: 23° B at harvest (average)

in the cellar : Fermentation: Fermented in stainless steel tanks at 13 - 14°C, after being racked and kept on fine lees for 2 months.

Oaking: None

