

False Bay Sauvignon Blanc 2016

Aromas of lime, gooseberries and citrus on the nose follow through to a crisp palate, yielding ripe fruit flavours with a zesty lime edge. The balanced acidity gives a natural freshness and great length.

Enjoy it on its own or with a variety of fresh seafood dishes.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Waterkloof

winemaker : Nadia Barnard

wine of origin : Stellenbosch

analysis : alc : 13.5 % vol rs : 1.99 g/l pH : 3.65 ta : 4.85 g/l

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

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

ageing :

Drink now!

in the vineyard :

Our meticulously selected sites include the hills of Stellenbosch, as well as the slopes of The Schapenberg which impart delicious flavours and crisp natural acidity to the wine. These windswept, coastal vineyards allow for slower ripening, a greater natural concentration of flavours and a long finish. Depending on the slopes and the fertility of the soils in these areas, flavour profiles can range from the more tropical gooseberry and lychee to racy green pepper, or even a little herbaceous asparagus. Most of the vineyard blocks used in this blend have a view of the ocean.

in the cellar :

Grapes were hand harvested according to their taste profile in the vineyards. They were destemmed and crushed into a bag press. Settling of the juice took place at a temperature of 12°C, for 24 hours. The juice was partially fermented spontaneously at temperatures of between 15 – 18°C and took about 3 to 6 weeks to ferment dry. As with most of our white wines, the Sauvignon Blanc was left on the primary lees for an extended period until bottling. No acid, enzymes or fining agents were used during the winemaking process.

