

Jacaranda Sauvignon Blanc 2014

A typical warm-climate Sauvignon Blanc. Beautiful aromas of tropical fruit that also carry through to the palate. Fresh acidity, citrus and grassy notes on the palate. Nicely balanced and refreshing.

Enjoy chilled, perfect serving at 10-12°C. Beautiful with sushi, sashimi, prawns. Pairs very well with white meat and fish. Great with asparagus, which are notoriously difficult to pair with wine.

variety : Sauvignon Blanc | .

winery : Jacaranda Wine & Guest Farm

winemaker : .

wine of origin : Wellington

analysis : alc : 14.0 % vol rs : 1.2 g/l pH : . ta : 5.55 g/l

type : White **style :** Off Dry **body :** Light **taste :** Fragrant

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

in the vineyard : Wine of Origin Wellington. Wellington has become independent from Paarl and is now a separate district. Granite soils and Mediterranean climate. Low yields of 6-8 tons/ha. Warm and sunny days with cooler nights and a light afternoon breeze from the Atlantic Ocean. Yields on average went down, due to lack of rain in 2015/16. However, due to the dry conditions, we were able to harvest healthy fruit, with intense aromas and flavours.

about the harvest: Yields on average went down, due to lack of rain in 2015/16. However, due to the dry conditions, we were able to harvest healthy fruit, with intense aromas and flavours. The grapes are hand-harvested in the early morning hours when the temperatures are still low.

in the cellar : Temperature controlled fermentation in stainless steel tanks. Wine is bottled under cork.

