

## Vlottenburg Kelder Sauvignon Blanc 2001

A pale gold white wine with a tinge of green. Nettle, gooseberry and grassy flavours are tempting on the nose and follow through to the palate and aftertaste.

Serving suggestions: Salad and vinaigrette, seafood pasta, chicken in a white wine sauce, vegetables, crayfish and prawns.

**variety :** Sauvignon Blanc | Sauvignon Blanc

**winery :** Vlottenburg Winery

**winemaker :** Kowie du Toit and PG Slabbert

**wine of origin :** Stellenbosch

**analysis :** alc : 14.0 % vol   rs : 2.1 g/l   ta : 6.5 g/l   va : 0.31 g/l   so2 : 108 mg/l   fso2 : 42 mg/l

**ageing :** Enjoy while still young - within one year.

**in the cellar :** Produced in reductive style.