

The Ploughman White 2016 - Discontinued

Prominent flavours of gooseberries, litchi, sweet melon and white pear on the nose. The palate is fresh and crisp with a long finish.

Enjoy with seafood, chicken salad or pasta.

variety : Sauvignon Blanc | 60% Sauvignon Blanc, 40% Chenin Blanc

winery : Perdeberg Wines

winemaker : Dylan Dowell-Ellis

wine of origin : Swartland

analysis : alc : 12 % vol rs : 2.2 g/l pH : 3.33 ta : 6.3 g/l

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

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

in the vineyard : The grapes are harvested from a two vineyards on the Klein Môrewag farm in the Swartland area. The soils are mainly duplex and glenrosa. The vines are in natural balance, giving a low yield of 9 tons per hectare to enhance fruit complexity.

about the harvest: The grapes are hand selected and harvested in small crates.

in the cellar : Upon arrival at the cellar, the grapes are destemmed and crushed . Skin contact is given for 4 hours to extract maximum flavour from the berries. The juice is settled for 12hours and only clean juice is fermented. The wine is fermented in stainless steel tanks and aged for another 6 months on the lees to build complexity. This blend of 60% Sauvignon Blanc and 40% Chenin Blanc is blended to perfection before bottling.



Perdeberg Wines

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