

Under Oaks Sauvignon Blanc 2017

The Under Oaks Sauvignon Blanc is a well-balanced wine. On the nose and on the palate it shows beautiful notes of granadilla and gooseberry, off-set by hints of green pepper, fresh green fig and a touch of asparagus.

The Under Oaks Sauvignon Blanc is the perfect wine to enjoy at the beach with your grilled prawns, or enjoy a chilled glass with good friends and a lovely sunset.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Under Oaks Private Cellar

winemaker : Bertus Fourie

wine of origin : Coastal Region

analysis : alc : 12.5 % vol rs : 1.4 g/l pH : 3.45 ta : 6.1 g/l

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

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

ageing :

You can age it if you want to (as is the modern tendency) but then you'll miss out on all the fresh fruit which is so typical of our grapes. We suggest that you consume it within 12 months after bottling (late May 2016).

in the vineyard :

All grapes come from trellised, irrigated vineyards and were hand-picked in the early morning hours between mid-January and late February.

