

Boplaas Family Reserve Bobbejaanberg Sauvignon Blanc 2018

Hand harvested, cold fermented to capture the boisterous aromatics which make this South Africa's favourite variety and matured on the lees for four months prior to bottling. Bolting from the glass with kiwi fruit, zesty limes, lemongrass, white nectarine, green figs, star fruit, pineapple and passion fruit – all wrapped up in a lithe palate with fine mineral finish, zippy acidity and undertones of lemon, Cape gooseberry and fig leaf. Exuberant in its youth, but carefully cellared this wine will show its true cool climate class over time.

Enjoy this fine Sauvignon Blanc in its youth with summer fare; fresh seafood – sushi, Sauvignon Blanc steamed mussels with butter & parsley, grilled calamari steaks with lime, ginger & chilli dressing, lemon-butter sole, yellowtail or snoek on the braai, peri-peri prawns or a West Coast rock lobster; & fine fromage. With a few years of bottle ageing this wine will pair perfectly with roast quail, rabbit casserole, grilled sole, a Sunday roast chicken or pork loin. Serve the wine well chilled & decanting allows for ultimate aromatic expression.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Boplaas Family Vineyards

winemaker : Carel Nel CWM, Margaux Nel

wine of origin : Western Cape

analysis : alc : 13.2 % vol rs : 2.6 g/l pH : 3.2 ta : 5.8 g/l

type : White **style :** Dry **body :** Full **taste :** Fruity **wooded**

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



Boplaas Family Vineyards

Klein Karoo
044 213 3326
boplaas.co.za