

Thembi Sauvignon Blanc

Pale straw colour. Gooseberries and lemon grass on the nose, while the palate offers beautiful passion fruit and other tropical aromas. Just a touch of green notes to complete a well-balanced wine with excellent expressive varietal characters. Crisp, long succulent finish.

This wine can be enjoyed on its own, or with a variety of seafood or chicken dishes.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Thembi Wines

winemaker : Thembi Tobie

wine of origin : Stellenbosch

analysis : alc : 13.5 % vol rs : 4.0 g/l pH : 3.4 ta : 6.2 g/l

type : White

pack : Bottle size : 750ml closure : Screwcap

100% Sauvignon Blanc

Appellation: Stellenbosch

in the vineyard : Bush vine against Bottelary Hills; 23 years old with east-west row direction.

Soil type: Ferricreet

Irrigation: Drip irrigation

about the harvest: Harvested at 23° g/l balling

Yield: 10 ton/H

in the cellar : Skin contact only during separation from skins. Settling of juice over night in wine tanks. Removed juice from lees after settling. Juice taken to fermentation tanks to be inoculated with Vin 7, Vin 13 and NT 116 wine yeasts for fermentation. Cold fermentation for 2 - 3 weeks at 12° - 14° C temperature.

