

## Angels Tears Sauvignon Blanc 2018

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An easy drinking Sauvignon Blanc with upfront tropical fruit on the nose and palate supported by hints of green pepper. It is well-balanced with a beautiful, crisp finish.

Enjoy by the glass or with alfresco seafood and chicken dishes.

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**variety :** Sauvignon Blanc | 100% Sauvignon Blanc

**winery :** Grande Provence Heritage Wine Estate

**winemaker :** Thys Smith

**wine of origin :** Western Cape

**analysis :** alc : 12.5 % vol   rs : 3.5 g/l   pH : 3.39   ta : 5.7 g/l

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

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

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Angels Tears got its unusual name from a legend that began in a small town, Freinet in France in the 18th century, when grape harvest produced an outstanding vintage that was especially fragrant and ambrosial. Word spread afar, and legend has it angels stole into the village cellars by night and, upon touching the wine to their lips, wept tears of joy. The very same legend continues to this day at Grande Provence, home of Angels Tears. Here a French Huguenot family planted the first vines imported from France in 1694. The first batch of Angels Tears wines was produced in 1992 from D'Alexandrie grapes.

**in the cellar :** Only the best grapes are selected from the estate's vineyards and picked by hand for processing at the acclaimed cellar. The grapes are brought into the acclaimed cellar where they are gently destemmed and pressed. After fermentation at 13°C for 2 weeks, the wine is matured on the lees for 4 months to maintain its zippy crisp green and tropical fruit favours. The wine is made from 10 hectare blocks on the estate and hand picked at 22.5° balling. Early picking takes place to preserve the pyrazines in the grapes.

