

Angels Tears Sauvignon Blanc 2019

Crisp yet generous with layers of tropical fruit, floral notes and hints of green pepper, this is a refreshingly dry Sauvignon Blanc. It is well-balanced with delicate acidity making it eminently drinkable all summer long.

Our Angels Tears Sauvignon Blanc is a great companion to salads, light seafood dishes or grilled chicken. This uncomplicated wine is easy on the palate and great value for money – ideal for easy living and everyday enjoyment.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Grande Provence Heritage Wine Estate

winemaker : Thys Smith

wine of origin : Western Cape

analysis : **alc** : 13.0 % vol **rs** : 3.5 g/l **pH** : 3.47 **ta** : 5.1 g/l

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

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

2019 Vitis Vinifera awards - Gold

Angels Tears got its unusual name from a legend that began in a small town, Freinet, in France in the 18th century, when the 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 Muscat d'Alexandrie grapes.

in the cellar : The grapes are brought into the 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 flavours. The wine is made from a 10 hectare vineyard on the Grande Provence estate. The grapes are hand-picked at 22.5° balling. Early picking preserves the pyrazines (green flavours), that develop during the slow ripening period as a result of constant breezes and cooler temperatures. More fruit-forward grapes grown under warmer conditions add the tropical component to the wine.

