

## Hermanuspietersfontein Kat met die houtbeen 2018

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Elegant aromas of exotic fruit (starfruit, dragon fruit), undertones of nettles and spice, and lanolin.

Harmonious, elegant and well-rounded supported by crisp freshness, good length supported by minerality at the end.

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**variety** : Sauvignon Blanc | 90% Sauvignon Blanc; 10% Semillon

**winery** : Hermanuspietersfontein

**winemaker** : -

**wine of origin** :

**analysis** : **alc** : 13.5 % vol **rs** : 2.1 g/l **pH** : 3.2 **ta** : 6.3 g/l

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

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

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**ageing** :

7years and beyond, provided stored under optimum conditions.

**in the cellar** :

12 months in old (80%) and new (20%) French oak pigeons (500L).

