

Idiom Barrel-Fermented Sauvignon Blanc 2018

A delicate and complex barrel-fermented Sauvignon Blanc. Lime yellow in colour. Inviting notes of citrus zest and lemongrass with hints of grapefruit and kumquat. A flinty, chalky, textured wine with notes of granite. Less alcohol, soft acidity and good length. Riper whiffs of dried mango and candied lime complete this interesting and unusual picture.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Idiom Wines

winemaker : Reino Thiart

wine of origin : Stellenbosch

analysis : alc : 12.5 % vol rs : 2.2 g/l pH : 3.5 ta : 5.5 g/l

type : White **wooded**

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

in the cellar : The grapes were picked in early morning and transported to the cold container for overnight storage. The next day the grapes were first bunch sorted before being destemmed and then berry sorted. The berries went straight into the press, and the juice thereafter was settled for 2 days before being racked and inoculated for fermentation. The wine was fully barrel-fermented and aged a further 8 months, before being lightly filtered and bottled.

