

Ormonde Sauvignon Blanc 2003

A distinctive asparagus flavour with clean fig and grass flavours in the background. Cool temperatures ensured a good natural acidity with a warm aftertaste. The alcohol of 12.96% ensures a dimension of fullness and a warm aftertaste.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery :

winemaker :

wine of origin :

analysis: alc : 13.0 % vol rs : 1.5 g/l pH : 3.27 ta : 6.6 g/l va : 0.19 g/l so2 : 102 mg/l fso2 : 48 mg/l

type : White
