

Tulbagh Sauvignon Blanc 2003

Brilliant lime colour. Clean and crisp flavours of pear, pineapple and grapefruit. Lemon, green apple and fresh pear flavours with background notes of freshly cut grass.

Pan fired calamari, fish, prawns, salmon, mussels in a creamy sauce, sauteed chicken breast, mild cheeses and main dish salads.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Tulbagh Winery

winemaker : Carl Allen & Elsabé le Roux

wine of origin : Tulbagh

analysis : **alc** : 12.25 % vol **rs** : 2.3 g/l **pH** : 3.14 **ta** : 6.4 g/l **va** : g/l **so2** : mg/l
fso2 : mg/l

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

pack : Bottle

about the harvest: The grapes are from selected vineyards throughout the valley. Harvesting takes place in the cool morning hours to eliminate the loss of varietal flavours.

in the cellar : Vinified in the reductive method. By eliminating any contact with oxygen the inherent and distinctive varietal flavours are preserved.

