

Tulbagh Sauvignon Blanc 2004

Colour: Bright lemony yellow with a tinge of green.

Nose: Passion fruit and tangerine flavours with nuances of fig leaves.

Palate: Finely balanced tropical and green flavours with lively fruit acids and traces of lime.

Pan-fried calamari, fish, mussels in a creamy sauce, sautéed 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 : 11.97 % vol rs : 2.3 g/l pH : 3.46 ta : 5.5 g/l va : 0.26 g/l so2 :
122 mg/l fso2 : 55 mg/l

type : White **style** : Dry

pack : Bottle

about the harvest: The grapes are from vigorous, high trellised vineyards in the valley floor. Harvesting took place at 19.5° Balling in the cool morning hours to eliminate the loss of varietal flavours.

in the cellar : After gentle pressing the juice was settled for 24 hours at 10°C before being racked and inoculated with selected yeast. Fermentation took place at between 13° - 16°C for 13 days.

