

Thandi Sauvignon Blanc Semillon 2004

International Wine Challenge Seal of Approval 2005

A delicate combination of asparagus and green pepper flavours with touches of passion fruit and lime and a crisp, mineral finish.

Suitable for vegetarians but not for vegans. Serve chilled with salmon dishes and risotto.

variety : Sauvignon Blanc | 70% Sauvignon Blanc, 30% Semillon

winery : Thandi Wines

winemaker : Patrick Kraukamp

wine of origin : Coastal

analysis : alc : 12.5 % vol rs : 1.79 g/l pH : 3.45 ta : 5.55 g/l

type : White

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ageing : Drink within 1 - 2 years from purchase.

in the vineyard : Yield: 8-10 tons/ha

Type of climate: Mediterranean

in the cellar : Fermented in stainless steel tanks at 15 degrees Celsius, after being racked and sulphured, kept on fine lees for 2 months.

