

2021

# SAUVIGNON BLANC

## VINTAGE

Mother nature sent it all. An early spring melt was followed by dry conditions through July and August. An unpredictable harvest, but in the end our winemaking team was able to produce grapes that were ripe and had a crisp acidity.

## BLEND

Sauvignon Blanc 100%

## WINEMAKING

Ferment and aged in stainless steel.

## AROMAS & FLAVOURS

This vibrant wine has aromas of lemon zest and lanolin, with notes of pink grapefruit, gooseberry, and fresh cut grass on the palate. Crisp acidity and a fresh clean palate.

## FOOD PAIRINGS

Enjoy this wine with goat cheese, roast chicken with herbes de provence, asparagus and artichoke, niçoise salad, or oysters or your favourite Asian cuisine.

## WHEN TO DRINK

Serve nicely chilled, enjoy young to take advantage of this wine's vibrant flavours.

THE  
**Foreign Affair**  
WINERY

Please enjoy our wines responsibly  
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