

SAUVIGNON BLANC

2022

Sauvignon Blanc

ORIGIN Coastal Region

VITICULTURE A vineyard block selection from trellised vines in the Simonsberg region.

UNABASHEDLY
KOSHER
TRULY
UNORTHODOX



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UNORTHODOX

Best enjoyed within 2 to 3 years.

VINIFICATION Grapes are picked cool between 21 and 22 degree Balling. Time spent on the skins allows for the extraction of fresh varietal aromas and flavours. A few days of settling yields a clear juice. Fermentation takes place in stainless steel tanks at low temperatures. Bottled for early consumption, this wine is pasteurised in the juice stage of production and is both Mevushal and Kosher for Passover.

TASTING NOTE With forthcoming grassy and tropical fruit flavours, this unwooded Sauvignon Blanc exhibits a well-rounded, fruity mid-palate with crisp acidity.

FOOD PAIRING

The perfect partner to a wide array of dishes including fresh herb salads, fish and chicken.

Alc 12.5% | RS 3.0 g/l | pH 3.5 | TA 6.5 g/l