



A PASSION FOR PERFECTION

TERRA SAUVIGNON BLANC 2018

THE WINEMAKING

This wine consists of only one cultivar, Sauvignon Blanc. The grapes were handpicked and grapes were selected out of our best block of Sauvignon Blanc. The grapes came in at 23 Balling, were destemmed and pressed. The juice was inoculated with a yeast strain and fermentation took place for a period of 25 days at a temperature of 14 °C. After fermentation the wine was kept on its lees for a period of 5 months before it was prepared for bottling.

CELLAR MASTER COMMENT:

This wine displays characteristics that you will find in a typical Stellenbosch Sauvignon Blanc. Aromas of green pepper, pineapple skin, grape fruit, peach and green melon dominates the nose and follows through to the pallet with crisp citrus and tropical fruits.

CHARACTER:

Flavours of peach and pineapple skin.
Enjoy with seafood dishes, Asian food, poultry dishes, and fresh salads.
Best enjoy at 10 - 16 °C

ANALYSIS:

Alcohol	13.5%
RS	3.2
TA	6.74
VA	0.5
FSO2	40
TSO2	130
pH	3.19



Sauvignon Blanc 2018

