



LE ROUX & FOURIE VIGNERONS SAUVIGNON BLANC 2014

VINTAGE	2014
REGION	Robertson
VARIETY	SAUVIGNON BLANC
BARREL AGING	None
FERMENTATION	14 days at 23 C
TASTING NOTES	This boutique style 2014 Sauvignon Blanc incorporates the best of both worlds of the citrus green pepper nose, combined with a tropical pineapple and watermelon. The elegantly velvety finish with limey undertones pairs very well the minerality only found on the southern terroir of Buitenstekloof.
FOOD PAIRINGS	Light in alcohol and acids. Light and easy, enjoyably unique when paired with grilled Asparagus with lemon, olive oil and feta, Spinach salad with goat's cheese and figs, Fried Calamari, any white fish done with a sweet red onion sauce.
ACCOLADES	SAUV BLANC 2016 - SILVER
PRICE ON REQUEST	info@leroux-fourie.com