



LE ROUX & FOURIE VIGNERONS SAUVIGNON BLANC 2016

VERITAS SILVER MEDAL

VINTAGE	2016
REGION	Robertson
VARIETY	SAUVIGNON BLANC
BARREL AGING	None
FERMENTATION	14 days at 23° C
TASTING NOTES	Our boutique style award-winning Sauvignon Blanc (only 750 bottles) incorporates the best of both worlds with its velvety finish with limey undertones and lychee passion fruit nose, and hints of pineapple.
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. Pairs well with white meats such as chicken or veal especially if accompanied by a creamy sauce, served with crunchy green spring vegetables.

PRICE ON REQUEST info@leroux-fourie.com