



SAUVIGNON BLANC 2010

Sauvignon Blanc is the quintessential white wine calling for white meats – the typical crisp acidic edge and moderately medium weight are underscored by restrained use of lemon, citrus, pomegranate or tomatoes.

On entry, this wine shows welcoming tropical fruit and gooseberry on the nose, followed by secondary herbaceous flavours of lemon grass and asparagus. The mouth-filling palate has a richness obtained by blending a complementary Semillon component, while the lingering minerality of the aftertaste is due to the dominant soil types. Ready for drinking immediately, and best up to three years from vintage.

Technical Analysis:

Alcohol	13.4 % volume
Residual Sugar	1.9 g/l
Total Acid	7.1 g/l
pH	3.33



GABRIËLSKLOOF