

SAUVIGNON BLANC

Sauvignon Blanc

Varietal: 100% Sauvignon Blanc

Vinification:

Cool fermentation in stainless steel to preserve aromatics, followed by three months of ageing on fine lees to enhance texture and complexity.

Style:

Dry, medium-bodied white wine with moderate, well-integrated acidity.

Sensory Profile

Lifted aromatics of green fig, gooseberry, asparagus, and tropical fruit.

The palate is supple and rounded, supported by a smooth acid line and a subtle mineral finish.

Analytical Data:

Alcohol: 13.0%

Residual Sugar: 1.76 g/L

pH: 3.3

Total Acidity: 6.3 g/L

Food Pairing:

Pairs well with fresh oysters, goat's cheese salad, grilled fish, and lemon herb chicken.

Positioning:

A more restrained and textural expression of South African Sauvignon Blanc, favouring balance and drinkability over sharp acidity. Crafted for broad appeal, this is an approachable style that often surprises even those who do not typically favour the variety.



✉ Marketing@Skilpadvlei.co.za | ☎ 021 881 3237 | @skilpadvlei_Winefarm

www.skilpadvlei.co.za