

Wine & vintage:	<u>Sauvignon Blanc 2016</u>
Origin:	Coastal Region
Label:	Blue Owl
Farm location:	R45 Franschhoek Valley, South Africa
Wine maker:	Van Zyl Du Toit
Grape varieties:	100% Sauvignon Blanc
Style of wine:	Dry White Wine.
Vinification:	The grapes were hand-picked at optimal ripeness to ensure the freshness that Sauvignon is renowned for. At the cellar they were sorted, crushed and pressed. Some skin contact was done to enhance the fruit flavors. The juice was racked and inoculated with yeast and cold fermented in tank until dry.
Winemaker's note:	Aromas of grapefruit, litchi and other exotic tropical fruit welcome you on the nose. The palate is fresh and lively with loads of summer flavors and a clean, crisp finish. Drink now or within the next 2 years.
Analysis:	Alcohol 12,86%, RS 3.80 g/l, Total Acidity 5.60 g/l, pH 3.45
Food pairing:	Light vegetarian pasta with fresh herbs. Scallops in a fresh citrus jus topped with marinated orange peel.

