

SEDERT 1682 SINCE

BLAAUWKLIPPEN

STELLENBOSCH • SOUTH AFRICA



ZINFANDEL RANGE

WHITE ZINFANDEL 2018

Wine of Origin – Coastal Region

Cultivar

Zinfandel = 100%

Preparation of wine:

The grapes were handpicked and transported to the cellar for processing. Whole bunch pressing of the grapes ensured good yields of premium quality juice. The juice was left to settle for 48 hours and racked to stainless steel tanks for fermentation. Alcoholic fermentation was complete after 2-3 weeks. Extended lees contact of 3 months and regular stirring of the lees after fermentation, ensures that the wine has a lush palate texture.

Character:

Blush peach & lemon-lavender notes combine with hints of orange blossom and cookies-&-cream to create an interesting yet fresh nose. A plush, rich mineral texture on the palate is complimented by fresh zesty acidity and ends in a lingering aromatic finish.

Food pairing:

The wine pairs well with all seafood and rich poultry dishes. It is also the perfect accompaniment to summer picnics.

Analysis:

Alc	RS	pH	TA
13.29%	1.9 g/l	3.42	6.2