

SEDERT 1682 SINCE

BLAAUWKLIPPEN

STELLENBOSCH • SOUTH AFRICA

ESTATE RANGE

SAUVIGNON BLANC 2018

Wine of Origin – Western Cape



Cultivar

Sauvignon Blanc = 100%

Preparation of wine:

The grapes were handpicked and transported to the cellar for processing. Crushing and destemming into the press for immediate pressing ensured the fresh green aromatic 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 at temperatures of around 15-17°C. Extended lees contact of 3 months and regular stirring of the lees after fermentation, ensures that the wine has a lush palate texture.

Character:

An aromatic burst on the nose of green figs, green guava and pineapple that associate with hints of nettles, blackcurrant leaf and interesting mineral passion fruit notes. A zesty acidity compliments the mineral plush texture on the palate. A fresh and aromatic drink to savor.

Food pairing:

A stunning wine for summer celebrations, picnics and get-togethers. Pairs extremely well with seafood.

Analysis:

Alc	RS	pH	TA
13.29%	2.1 g/l	3.40	6.3