



Thembu

HOPE • REBIRTH • REALISATION

Sauvignon Blanc

Tasting Notes

Pale straw colour. Gooseberries and lemon grass on the nose, while the palate offers beautiful passion fruit and other tropical aromas. Just a touch of green notes to complete a well-balanced wine with excellent expressive varietal characters. Crisp, long succulent finish.

Alcohol: 13.5 %

vol pH: 3.4

RS: 4.0 g/l

Total Acid: 6.2 g/l

Balling: 23° g/l

Yield: 10 ton/H

Appellation: Stellenbosch

In the Vineyard

Soil type: Ferricret

Irrigation: Drip irrigation

Vineyards: Bush vine against Bottelary Hills; 23 years old with east-west row direction.

In the Cellar

Skin contact only during separation from skins. Settling of juice over night in wine tanks. Removed juice from lees after settling. Juice taken to fermentation tanks to be inoculated with Vin 7, Vin 13 and NT 116 wine yeasts for fermentation. Cold fermentation for 2 - 3 weeks at 12° - 14° C temperature.

Food Suggestions

This wine can be enjoyed on its own, or with a variety of seafood or chicken dishes.

