



ANNO 1720

# DE GRENDEL

WINES

## Sauvignon Blanc 2005

### SOIL TYPE

Hutton – Oak leaf.

### VINIFICATION

Reductive treatment and cold fermentation ensured optimum varietal flavours. The juice was left on lees for 2 months.

### TASTING NOTES

A classic Sauvignon Blanc with granadilla, guava and green pepper aromas on the nose and concentrated tropical fruit and green pepper flavours on the palate.

### ANALYSIS

Residual Sugar:	2 . 21 g/l
pH:	3 . 38
Total Acidity:	6 . 13g/l
Alcohol:	13%

### FOOD COMPLIMENTS

Fresh crayfish or prawns on the “braai” with lemon butter.

### AGEING POTENTIAL

2 - 3 years

