



Sauvignon Blanc 2016

Soil: Oakleaf form [0a] [>15% CLAY]

Age: 2011

Rootstock: US 8/7

Clone: SB 316 G, 316 C

Ha: 1.3

Tasting notes:

Complex layers consisting of grape fruit, green apples and a prominent tropical profile of passionfruit and guavas.

Food pairing:

Enjoy this crisp tropical driven Sauvignon Blanc with fish, chicken or pasta meals.

Trade Price: R 74.00 (inclusive).

Technical analysis:

Alc : 12.0% Rs 2.7 g/l TA: 6.1 g/l pH: 3.35

