



TSHIRELETSO™

Sauvignon Blanc

Grape Varietals

100% Sauvignon Blanc

Tasting Notes

A fresh summer wine bursting with green tropical fruit aromas of grapefruit, guava and passion fruit on the nose with hints of nettle. The palate is juicy and crisp with a lime finish.

Food Pairings

This is a wine to enjoy with fresh summer food, salads, seafood and poultry. Use your flair to discover your favourite combination.

Vineyards & Harvest

The grapes for this wine are from vineyards predominantly facing in a South Westerly direction on the decomposed granite soils of the Polkadraai Hills. These slopes overlook False Bay, Cape Point and Table Mountain and enjoy the benefit of the cooling sea breeze, whilst getting good sunlight exposure to ensure optimal fruit ripeness.

Vinification

The juice is handled reductively and fermented in stainless steel tanks at cool temperatures to enhance tropical fruit aroma production. Each component was stirred regularly for the first two months after which it was raked and kept on the fine lees for a further 3 months before bottling.

Wine of Origin

Polkadraai Hills, Stellenbosch

Wine Analysis

ALC: 13.38 % RS: 2.6 g/l TA: 5.8 g/l PH: 3.26

