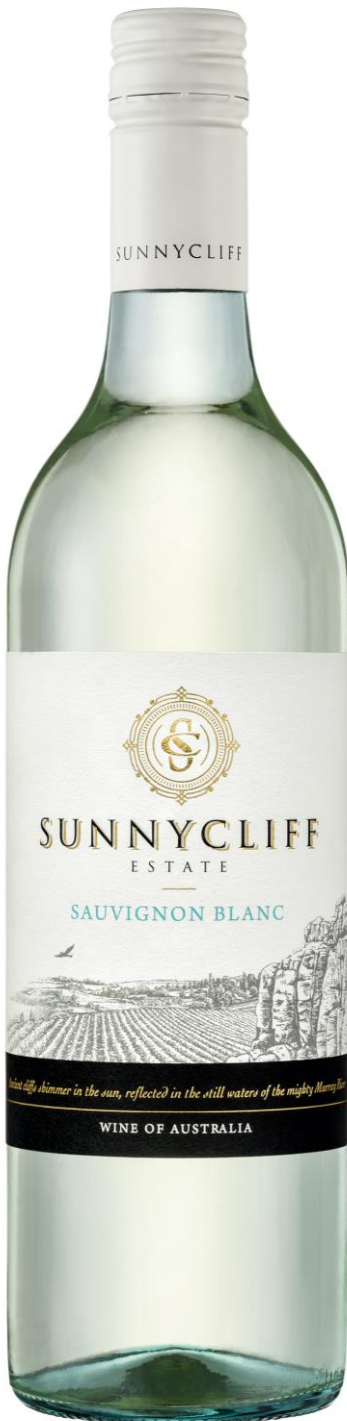




SUNNYCLIFF

ESTATE

SAUVIGNON BLANC 2018



GRAPE VARIETY:

Sauvignon Blanc

HARVEST DATE:

February 2018

WINE SPECIFICATIONS:

Alc/Vol: 13.0% pH: 3.32

Acidity: 5.4g/l RS: 2.0g/L

VINIFICATION:

Excellent vintage conditions in 2018 allowed for perfect ripening across the estate's five different Sauvignon Blanc blocks. Cool fermentation and processing preserved the delicate aromas in the juice and throughout fermentation. Aromatic yeasts were used to bring out the best in the variety and to add complexity.

CELLARING POTENTIAL:

Ready to enjoy now. Serve chilled.

WINEMAKER'S COMMENTS

COLOUR:

Pale straw with a light green tinge.

NOSE:

Fresh green apple, gooseberry and zesty lime aromas.

PALATE:

Zingy and flavoursome with citrus, passionfruit and lychee.

Complemented by a touch of minerality and a crisp, refreshing finish.

IDEAL FOOD MATCHES:

Sashimi, goats cheese soufflé or grilled chicken.

Vegetarian and vegan friendly.

