

FROM THE COOL
TIP OF AFRICA
BLACK OYSTERCATCHER

**SAUVIGNON BLANC
2010**

Certified as wine of origin Elim

BLEND

100% Black Oystercatcher Sauvignon Blanc

TASTING NOTES

A forthcoming nose of nettles and capsicum is followed by hints of gooseberries and tropical fruit. This is complemented by a full palate with good mineral crispness and mouth watering sweet and sour flavours.

WINEMAKING NOTES

The Sauvignon Blanc vineyards are planted in shale soil in an East West direction. During the making of the 2010 Sauvignon Blanc, only free run juice was used to ensure the best quality. Cold fermentation and 3 separate selective hand pickings were further used to contribute to the complexity and flavour of our wine. Extended lees contact was given for a full creamy mouth feel and good aging potential.

WINEMAKING DATA

Alc: 13.5 %

RS: 2.5 g/l

pH: 3.20

TA: 6.7 g/l

Aging ability: 3+ years

WINEMAKER

Dirk Human

CLOSURE

Screw Cap



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