

**WHITE PEARL
2008**

Certified as wine of origin Elim

BLEND

Black Oystercatcher Semillon: 82 %
Black Oystercatcher Sauvignon Blanc: 18 %

TASTING NOTES

Mineral nose with capsicum, tropical fruit, gooseberries, and touches of ginger and lemon makes this a very distinctive wine. Full bodied, yet crisp and firm on the palate with enjoyable long finish.

WINEMAKING NOTES

The White Pearl is a 70% tank and 30% French barrel fermented and aged Semillon, Sauvignon Blanc blend.

A typical white Bordeaux blend. The Semillon is specially handpicked, fermented and aged in 100% French oak for 10 months. The Sauvignon Blanc is specially Selected from full ripe handpicked grapes.

The wine is bottled and aged under controlled conditions and tasted at regular intervals to determine release date.

WINEMAKING DATA

Alc: 12.5 %
RS: 1.7 g/l
pH: 3.12
TA: 6.1 g/l
Aging ability: 5+ years

WINEMAKER

Dirk Human

CLOSURE

Screw Cap



Oystercatcher Winery CC t/a Black Oystercatcher Wines
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