

BURGER FAMILY

VINEYARDS

Sauvignon Blanc 2018

VITICULTURE

The vines are mostly planted on southeast facing slopes in rich limy soil. They are all trellised and under micro irrigation and were established from 1983 to 1999.

WINEMAKING

The Sauvignon Blanc grapes are picked in different stages of ripeness in order to capture the green, grassy flavours of the earlier, "greener" fruit and then later the more tropical flavours of the ripe fruit. In the cellar the clean juice are inoculated with a special cultivated wine yeast and cold fermented in stainless steel tanks between 13 and 15°C till dry. After fermentation the wine is left on the fine lees for as long as possible before final blending and bottling.

THE WINEMAKER'S COMMENTS

This is a crisp and fruity Sauvignon Blanc with a mixture of nuances of freshly cut grass, lemon zest and passion fruit. The palate also reveals a hint of minerality and a well balancing acidity resulting in a zesty, long-lasting aftertaste.

FOOD PAIRING & SERVING SUGGESTION:

A perfect partner for any seafood, salads and light meals.
Serve chilled (7-10°C).

WINE ANALYSIS

Residual Sugar:	2.3 g/l	Alcohol:	12.63 %	Total Acidity:	7.4 g/l
PH:	3.13	VA:	0.48 g/l	Total Extract:	22 g/l
Total SO ₂ :	103 mg/l	Free SO ₂ :	34 mg/l		

PACKAGING DETAILS

Bottle volume:	750ml
Case size:	6 x 750ml
Pallet size:	90 x 6 x 750ml
Case weight:	7.67 kg
Closure:	Stelvin (Screw-cap)

EAN 750ml Bottle Barcode:	6009673831564
EAN 6x750ml Case Barcode:	6009673831571

