



CAPE SPRING SAUVIGNON BLANC

Designation: SOUTH AFRICAN WHITE WINE

Grape varieties: Sauvignon Blanc.

Origin: Breede River Valley (South Africa)

Vinification: The grapes are picked when the temperature is cool. They are crushed slightly, then undergo a short maceration lasting 8 hours. They ferment at 54°F. The wine is raked and stored in stainless steel tanks until it is bottled.

Soil: Marly and stony soils.

Tasting notes:

- **Color:** Pale with a green tinge.
- **Nose:** Aromatic, its aromas are typical of this grape variety, with a touch of wood and exotic fruit.
- **Palate:** Fresh and lively to start, feeling well-structured.

Recommendations: Apéritif, salads, grilled fish, shellfish.

Serving condition in F°: 50 - 54

Alcohol content: 12

Cellar potential: 12 months.

