



SAUVIGNON BLANC

GRAPES: Sauvignon Blanc 100%

WINEMAKING NOTES:

Our harvest and grape selection are all done by hand, respecting nature and the fruit. We de-stem and cold-press our grapes. The juice is then fermented in temperature-controlled stainless steel tanks for a period of 15 days. We stabilize and clarify the wine prior to bottling.

TASTING NOTES:

Sight: Brilliant and clean, straw gold.

Nose: Fruity in character, with notes of citrus, tropical fruits such as pineapple, passion fruit and a hint of chamomile stand out .

Taste: An approachable wine, with fresh notes of citrus, bright acidity, and a clean finish.

Recommended Serving Temperature: 43°F

