



STELLENBOSCH HILLS

Distinction through diversity

Polkadraai Sauvignon Blanc Sparkling Brut 2023

Tasting Notes:

This refreshing, drier style bubbly has lively fruit flavours, combined with crisp acidity. It is medium-bodied, showcasing tropical fruit with hints of litchis, guava and green fig flavours, combined with a lingering finish.

Serve With:

Oysters, Caprese salad or Alfredo pasta.

Serve chilled.

The Harvest:

All the grapes came from the Polkadraai region in Stellenbosch.

In the Cellar:

The juice was allowed to settle for 2 days before fermentation. Only free-run juice was used and the wine was cold fermented.

Ageing Potential:

Enjoy now or within the first two years whilst still young.

Blend:

100% Sauvignon blanc

Technical analysis:

Alcohol	12.24% Vol
pH	3.47
Residual sugar	10.9 g/l
Acidity	6 g/l
Wine of origin	Polkadraai Hills

