



STELLENBOSCH HILLS

Distinction through diversity

Stellenbosch Hills Sauvignon Blanc 2024

Tasting Notes:

Mouth-filling and crisp with lime zest acidity. This full-bodied wine delights with an abundance of green fig, gooseberry and sweet melon aromas; with a hint of guava, asparagus, and a lingering finish. Serve chilled.

Serve with:

Fresh oysters, grilled fish or a Caprese salad.

The Harvest:

The grapes were picked early morning at optimum ripeness to preserve the tropical fruit flavours in the wine.

In the Cellar:

Four hours skin contact; only free run juice was used, and the juice was allowed to settle for two days before fermentation.

The wine was cold fermented.

Ageing Potential:

Enjoy now or within two years from vintage.

Blend:

100% Sauvignon blanc

Technical analysis:

Alcohol	13.16% Vol
pH	3.49
Residual sugar	1.6 g/l
Acidity	6.6 g/l
Wine of origin	Stellenbosch

