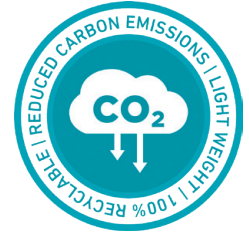




SAUVIGNON BLANC 2021

SPECIES

100% Sauvignon Blanc



VINTAGE

2021 was an excellent season with great winter rains, warm, sunny days and cool nights, resulting in healthy berries, with pure fruity flavours and bright, balanced acidity.

HABITAT

Grapes are sourced from the diverse macro-climates of the Western Cape ranging from the long-lingering sunny days of our Southern slopes to the cooler areas with West Coast ocean breezes. Hand-harvested at 21°B during late January.

GESTATION

The grapes were vinified separately at 13°C in stainless steel tanks until dry, then left on the lees until final blending, filtration and bottling at our cellars in Wellington.

CHARACTER

A graceful perfumed nose with expressive soft and sunny tropical fruit aromas tinged with grass and herbs. A deliciously fresh and racy entry with a stampede of green pineapple, gooseberry and citrus flavours finishing with zesty vigour.

FOR YOUR DRINKING PLEASURE

Best enjoyed within the first year or two of vintage when the fruit is most fresh and vibrant. Serve chilled for effortless social enjoyment or delicious with any fish, al fresco summer salads or fresh sushi.

ANALYSIS

Alcohol 12.5%
Residual Sugar 8.0 g/l
pH 3.5
Total Acidity 5.5 g/l

ENVIRONMENTAL INTELLIGENCE

Tall Horse lightweight glass project saves 120kg of Carbon for every 1000 bottles. And we recycle.

A DIFFERENT TAKE ON WINE.

Not For Persons Under The Age Of 18.