



BAYEDE! SAUVIGNON BLANC



CELLAR MASTER'S NOTES

The crisp, full bodied tropical asparagus flavours produce a lingering fruity aftertaste. The wine has a full mouth feel with a lively delicate and long pleasing finish.

STYLE

Dry fruity white blend

CULTIVAR

100% Sauvignon Blanc

HARVESTING

Harvesting from mid- February to mid-March.

VINIFICATION

The Sauvignon Blanc grapes are harvested in the earlier hours of the day in order to prevent losing the delicate flavours.

ANALYSIS

Alc: 12.51% R/S: 5.2g/l T/A: 6.0g/l pH: 3.22

MATURATION POTENTIAL

1 - 2 years

CASE SIZE

6 X 750ml

FOOD SUGGESTION

This wine can be enjoyed with a selection of salads, Thai foods and fish dishes.

BOTTLE BARCODE

6009802168318 (1 X 750ML)

CASE BARCODE

6009802168325 (6 X 750ML)

AWARDS & ACCOLADES

SAA PREMIUM CLASS 2018
VERITAS 2017 BRONZE MEDAL