

FOUR COUSINS

FOUR COUSINS DRY WHITE



CELLARMASTER'S NOTES:	A well-balanced, harmoniously blended, crisp white wine with cheerful tones of tropical fruit and peaches on the nose and gently lingering palate.
STYLE:	A crisp, blended dry white wine
CULTIVAR:	80% Colombar / 20% Sauvignon Blanc
TONS PER HECTARE:	14 t/ha
AGE OF VINE:	12 – 16 Years old
SOILS:	Well drained alluvial sandy soil
TRELLISING:	4 Wire Perold system
IRRIGATION:	Drip irrigation controlled by a computer system through meters and tensiometers.
HARVESTING:	Harvesting is done by hand. Night harvested at optimum ripeness.
VINIFICATION:	The wine was cold fermented and is a 100% unwooded blend.
ANALYSIS:	Alc: 12.5% R/S: 2.5g/l T/A: 6.2g/l pH: 3.4
MATURATION POTENTIAL:	Enjoy while fresh and young
CASE SIZE:	6 x 1.5L
BOTTLE BARCODE:	600 2269 000 368
CASE BARCODE:	1600 2269 000 365

FOOD SUGGESTIONS

A wine for everyday enjoyment. The perfect sundowner in summer. Enjoy as an aperitif, spicy oriental food, fruit and desserts.

AWARDS & ACCOLADES:

South Africa's best selling bottled brand.