

FOUR COUSINS

FOUR COUSINS COLLECTION SAUVIGNON BLANC



CELLARMASTER'S NOTES:

This crisp and fruity Sauvignon Blanc has bona fide aromas of tropical fruit including guava, melon and slight undertones of gooseberry. With a crisp and fresh finish, abundant tropical fruit flavours – this wine is a true “wine for any occasion”!

STYLE:	Fruit driven dry white
CULTIVAR:	Sauvignon Blanc
TONS PER HECTARE:	12t/ha
AGE OF VINE:	15 - 20 Years old
SOILS:	Well drained alluvial sandy soil; Karoo
TRELLISING:	4 Wire Perold system
IRRIGATION:	Drip irrigation controlled by a computer system through meters and tensiometers.
HARVESTING:	Hand harvested. Harvested at optimum ripeness
VINIFICATION:	Grapes are hand-picked, crushed and juice is cold settled. Fermentation temperatures is kept low and post-fermentation lees contact is given to enhance flavour.
ANALYSIS:	Alc: 12.56% R/S: 8g/l T/A: 5.7g/l pH: 3.33
MATURATION POTENTIAL:	18 - 24 months
CASE SIZE:	6 x 750ml
BOTTLE BARCODE:	600 2269 003 314
CASE BARCODE:	1600 2269 003 311

FOOD SUGGESTIONS

Ideal with seared tuna, chicken, smoked salmon, shellfish, creamy pasta dishes, artichokes, white meat dishes and ham.

AWARDS & ACCOLADES:

2019 Ultra Value Wine Challenge, Silver