

FROM THE COOL  
TIP OF AFRICA

# BLACK OYSTERCATCHER



## ANALYSIS

Alc: 13.5 %

R.S: 2.5

pH: 3.23

TA: 6.2

## BLEND

100% Sauvignon Blanc

## CLOSURE

Screw cap

## WINEMAKER

Dirk Human

## Sauvignon Blanc 2007

Certified as wine of origin Elim

### TASTING NOTES

A well balanced cool climate Sauvignon Blanc with a forthcoming nose of gooseberry, capsicum tropical notes, complemented by a full palate of minerality and ripe lingering after tones.

### WINEMAKING

Grapes were harvested in three separate hand pickings to ensure a full spectrum of complexity, contributing to the flavour of this wine. To ensure the best quality wines, only free run juice was used. Cold fermentation with specially selected yeast strains and extended lees contact were given, for a lingering mouth feel and good aging potential.

### FOOD COMPLIMENTS

Pairing with this crisp and mineral freshness we like serving our Sauvignon Blanc with Fresh Yellowtail over the coals with a Gooseberry Vinaigrette. Oysters as they are, with squeeze of lemon and a grind of Black pepper.

