

Blend  
100 % Sauvignon Blanc

Analysis  
Alc: 13.5 %  
R.S: 2.2  
pH: 3.33  
TA: 6.9

Closure  
Screw cap

Winemaker  
Dirk Human

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## Sauvignon Blanc 2015

Certified as wine of origin Elim

### Tasting Note

A well balanced cool climate Sauvignon Blanc with a forthcoming nose of gooseberry, capsicum and tropical notes, complemented by a full palate of minerality and ripe lingering after tones, reflecting our iron-ferricrete, shale and quartzite soils.

### Viticulture

Temperatures were higher than normal with grapes reaching phenolic ripeness earlier. As a result, the harvest took place about two weeks earlier than previous years. With higher rainfall and relative humidity during the harvest, grapes were hand-selected to ensure the best quality – with slightly lower yield as a result.

### Winemaking

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

### The Black Oystercatcher Kitchen recommends

Enjoy with seafood, particularly oysters. Try our Pan-Fried Yellow Tail with a Gooseberry Beurre Blanc Sauce recipe.

[www.blackoystercatcher.co.za](http://www.blackoystercatcher.co.za)

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Moddervlei Farm, Elim

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