

BLACK OYSTERCATCHER

FROM THE COOL
TIP OF AFRICA



ANALYSIS

Alc: 13 %

R.S: 3.1

pH: 3.16

TA: 6.8

BLEND

78 % Semillon
22 % Sauvignon
Blanc

CLOSURE

Screw cap

WINEMAKER

Dirk Human

White Pearl 2010

Certified as wine of origin Elim

TASTING NOTES

This exceptional food wine brings the best of both, the gooseberry fruit flavours and minerality of our Sauvignon Blanc and the aromatic creaminess of our Semillon, with touches of citrus and ginger. Full bodied and complex, with an enjoyable long finish.

WINEMAKING

The White Pearl (Semillon-Sauvignon Blanc white Bordeaux blend) is 80% tank and 20% French barrel fermented and aged. The barrel fermented Semillon portion selectively handpicked from full ripe grapes, fermented and aged in 100% French oak barrels for 10 months then blended the tank fermented Sauvignon Blanc. The wine is bottled and aged under controlled conditions and tasted at regular intervals to determine release date.

FOOD COMPLIMENTS

Here at the Black Oystercatcher Restaurant making our own Green Curry paste is the key to our very flavoursome Thai style Curries. The aromatics in this dish is a perfect balance to the subtle creamy notes in the White Pearl.

