

Blend
100 % Sauvignon Blanc

Analysis
Alc: 13%
R.S: 1.7
pH: 3.31
TA: 6.2

Closure
Screw cap

Winemaker
Dirk Human

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Sauvignon Blanc 2018

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.

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.

Enjoy with

Seafood, particularly oysters

From the Black Oystercatcher Kitchen

Enjoy the Black Oystercatcher Sauvignon Blanc with our Pan-Fried Yellow Tail with a Gooseberry Beurre Blanc Sauce recipe. Sign up to get wine deals, limited reserve wines, special recipes and much more.

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Moddervlei Farm, Elim

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