

**Blend**  
68 % Semillon  
32 % Sauvignon Blanc

**Analysis**  
Alc: 13.5 %  
R.S: 2.0  
pH: 3.29  
TA: 5.8

**Closure**  
Screw cap

**Winemaker**  
Dirk Human

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## White Pearl 2017

Certified as wine of origin Elim

### Tasting Note

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 68% tank and 32% 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 with the tank fermented Sauvignon Blanc.

### Enjoy with

Oriental flavours like Thai curries and spicy seafood

### From the Black Oystercatcher Kitchen

Enjoy the Black Oystercatcher White Pearl with our Creamy Mussel Soup recipe. Sign up to get wine deals, limited reserve wines, special recipes and much more.

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

### Connect with Black Oystercatcher



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