

Blend
100% Sauvignon Blanc

Analysis
Alc: 13.5
R.S: 2.2
pH: 3.21
TA: 7.2

Closure
Cork

Winemaker
Dirk Human

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Blanc Fumé 2017

Certified as wine of origin Elim

Tasting Note

A barrel fermented, exceptionally well balanced cool climate Sauvignon Blanc, with a forthcoming nose of citrus fruits and gooseberry, complemented by a full palate with crisp minerality and soft wood undertones and a ripe lingering finish.

Winemaking

The Blanc Fumé is hand crafted for the wine connoisseur who is looking for a unique Sauvignon Blanc with great ageing potential. The grapes for the Blanc Fumé are chosen from a specific site within one of the best Sauvignon Blanc blocks, where special canopy management is practised. The wine is barrel fermented and kept on its lease in a 600 litre French oak barrel for 12 months. This extraordinary wine is produced in the most natural way, therefore no filtration is done and the wine is bottled and corked by hand straight from the barrel.

Enjoy with

Seafood, particularly oysters

Moddervlei Farm, Elim

Postal Address PO Box 199, Bredasdorp, 7280, South Africa

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