

Available
mid-August

Blend
100 % Sauvignon Blanc

Analysis
Alc: 13%
R.S: 2.5
pH: 3.38
TA: 6.74

Closure
Screw cap

Winemaker
Dirk Human

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Sauvignon Blanc 2023

Certified as wine of origin Elim

Tasting Note

A well balanced, cool climate Sauvignon Blanc, with a forthcoming nose of gooseberry, black current and tropical notes, complemented by a full palate of minerality and crisp 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. 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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