



serving temperature

8°C



cellaring potential

10YEARS



## TASTING NOTE

Bright and light in appearance. The nose abounds with aromas of lemon, white peach and nectarine, a wet stone minerality follows. A broad spectrum of intense flavours from tropical fruit to herbal notes with a bold minerality. The palate is textured and distinct with a well balanced acidity. An elevated expression of Sauvignon Blanc. Fresh and lively, the wine concludes with a punctuated and long crisp finish.

ALCOHOL	13.69%
PH	3.3
RESIDUAL SUGAR	2.3 g/l
TOTAL ACID	6.3 g/l