

SAUVIGNON BLANC

TASTING NOTE

This is one of the few grapes that is almost instantly recognisable on the nose, even for the newest of wine buffs! Primary fruit flavours are citrus-led with lime as well as green apple, passion fruit, peach and distinctive gooseberry coming to the fore.



WINEMAKING

Refreshing citrus acidity and swathes of aromatics make way for a grape like no other. Coupled with a crisp dryness, light body and mellow colour and you can see why so many of us enjoy it. Sauvignon Blanc is almost always dry and young in style and rarely aged.

BLACK 
THE SALUTE OF CELEBRATION



DISCOVER THE TRUE CHARACTER OF BLACK, IT IS YOU REACHING FOR THE STARRY NIGHT SKY FILLED WITH INFINITE POSSIBILITY, BOLDLY TAKING ON YOUR GOALS - AND CONQUERING THEM. DARING TO BE PURE AND AUTHENTIC. IT IS STRENGTH AND TIMELESS STYLE, WITH A TOUCH OF MYSTERY LIKE A RARE AND PRECIOUS METAL HIDDEN IN DARK DEPTHS, BECKONING TO BE NEARTHED.

PAIRING SUGGESTION

For the citrus-led examples, try zingy green salads with feta, salmon, lemon sole, or even a classic fish and chips. A more aromatic and grassy Sauvignon will work with stronger flavours such as asparagus or fragrant herbal dishes.

TECHNICAL ANALYSIS

ALCOHOL
12.5%

PH
3,28

TOTAL ACIDITY
6.6 G/L

RESIDUAL SUGAR
2.5 G/L