



## Stonecross Sauvignon Blanc 2018

### Tasting notes:

Very light yellow colour. Wine has sweet tropical fruit aromas of pineapple, melon, grapefruit, and passion fruit with hints of grass and green pepper on the nose. An incredible fresh wine with pineapple and grapefruit flavours. Good balanced acidity that makes this wine very easy and approachable.

### Food Pairing:

Vegetarian Pasta, Pan-fried chicken breast and seafood.

### Blend:

95 % Sauvignon Blanc, 5% Sémillon

### Vinification:

Grapes were harvested when the perfect balance between tropical fruit and greener aromas were achieved. Reductive winemaking techniques were used to protect the juice against too much oxygen exposure. Wine has typical Sauvignon Blanc flavours. The 5% Semillon gives the wine a nice smooth soft mouth feel and also adds some grassy and citrus notes.

### Area of origin:

Western Cape

### Analysis:

Alc.: 13.46%

RS: 3.1g/l

### Maturation:

1 - 3 years