

UJVA SAUVIGNON BLANC

VINTAGE 2021



TASTING NOTES

A pale lemon yellow colour with an intense bouquet of litchi, melon and gooseberries. Refreshing acidity with a long finish due to extended lees contact.

ORIGIN AND CLIMATE

From selected vineyards in the prime red wine growing area of the Devon Valley near Stellenbosch. The climate is Mediterranean - summers are warm and dry, whilst sea breezes from the nearby False Bay cool the vineyards in the afternoons. The winters are wet and cold with a high average rainfall.

IN THE VINEYARD

The grapes are hand-harvested at optimal ripeness. They are then destalked, crushed and pressed. Thereafter the wine is inoculated with a selected yeast strain. Fermentation and maturation take place on the fine lees for a total of 3 months. After fermentation, the wine is filtered and bottled.

FOOD PAIRING

The freshness of this wine makes it perfect to serve with seafood such as butter garlic prawns and sushi. The wine can also be served alongside mildly spiced and creamy entrees. It goes particularly well with green roasted vegetables and leafy salads. Serve at 11° - 12° C

TECHNICAL DETAILS

Alcohol : 13.5 %

pH level: 3.31

Acidity: 6.0 g/L

Residual : 2.6 g/l

Sugar

