

SAUVIGNON BLANC 2011

WINEMAKING

The grapes were harvested by hand and the first batch was picked at 18 °Balling (Brix) which enhanced the grassy character of the wine. The second batch, essential for the ripe fruity character and full body of the wine, was picked at 23 °Balling. In the cellar, the juice fermented at an average of 15°C in stainless steel tanks.

TASTING NOTE

Elegant, lively and finely balanced, Claim d'Or Sauvignon Blanc is tightly wound around a core of crisp, flinty and mineral notes. Its vibrancy is amplified with allusions to ripe green figs and succulent grapefruit. The sleek mouth-feel culminates in an elegant, crisp and decidedly dry finish.

FOOD PAIRING & SERVING SUGGESTION

It is a finely balanced, fresh Sauvignon Blanc with a typical grass character. This is a wine to sip, but also one that can cope with robust flavours. Claim d'Or Sauvignon Blanc is a wine to savour with just harvested West Coast oysters, spiked with lemon and chili. A wine that partners a variety of poultry and fish dishes.

ANALYSIS

Residual Sugar 3.3 g/l
Alcohol 12.94 %
Acidity 8.0 g/l
PH 3.25
VA 0.53 g/l
Total Extract 24.0 g/l
Total SO² 121 mg/l
Free SO² 42 mg/l

AWARDS

Gold Michelangelo 2012
Silver Veritas 2012
Silver UK IWSC 2012
3.5 Stars John Platter 2013

