



NABYGELEGEN SAUVIGNON BLANC 2020



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| CULTIVARS | 100% SAUVIGNON BLANC |
| ORIGIN | WELLINGTON |
| HARVESTED | FEBRUARY 2020 |
| PRODUCTION | 550 X 6 BOTTLE CASES |
| ALCOHOL | 12.5% |
| TA | 6.2 G/L |
| PH | 3.45 |
| R.S | 3.1 G/L |
| RELEASED | JAN 2021 |

VINIFICATION

LOW TEMPERATURE HARVESTED WITH EXTENSIVE BERRY SELECTION. CHILLED GRAPES PRESSED AND TANK FERMENTED AT 10/13°C. SINGLE VINEYARD BLOCK WINE REMAINED ON ITS LEES FOR 6/7 WEEKS BEFORE BOTTLING.

WINEMAKER'S COMMENT

GRAPES HAND SELECTED DURING NIGHT HARVEST HAS PRODUCED THIS WINE OF DISTINCTIVE CHARACTER. FLORAL AROMAS WITH TONES OF CITRUS AND GREEN APPLE LINGER AND ARE BALANCED BY A SUBTLE FLINTINESS. RICHER AND FULLER WITH LEES CONTACT THAN PREVIOUS VINTAGES. ENJOY WITH SALMON AND SUSHI.



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