



TANGLED TREE

TROPICAL SAUVIGNON BLANC



CELLARMASTERS NOTES:	This crisp and fruity Sauvignon Blanc has bona fide aromas of tropical fruit including guava, melon and slight undertones of gooseberry. With a crisp and fresh finish, abundant tropical fruit flavours – this wine is a true “wine for any occasion!”
STYLE:	Fruit-driven dry white
CULTIVAR:	90% Sauvignon Blanc 10% Colombar
TONS PER HECTARE:	12t/ha
AGE OF VINE:	15 – 20 Years old
SOILS:	Well drained alluvial sandy soil; Karoo
TRELLISING:	4 Wire Perold system
IRRIGATION:	Drip irrigation controlled by a computer system through meters and tensiometers.
HARVESTING:	Hand harvested. Harvested at optimum ripeness
VINIFICATION:	Grapes are hand-picked, crushed and juice is cold settled. Fermentation temperatures is kept low and post-fermentation lees contact is given to enhance flavour.
ANALYSIS:	Alc: 12.30% R/S: 5.2g/l T/A: 6g/l pH: 3.3
MATURATION POTENTIAL:	18 months from vintage
CASE SIZE:	12 x 750ml
BOTTLE BARCODE:	600 2269 001198
CASE BARCODE:	1600 2269 001195

AWARDS

- 2018 Ultra Value Wine Challenge, Gold
- PET
- Eco-friendly
- IPW
- 2017 Gold Wine Awards
- 2017 Ultra Value Wine Awards

FOOD SUGGESTIONS

Enjoy with mild Cape Malay curry, grilled fish, glazed gammon or paella and creamy mussels

UNBREAKABLE... so no wastage!