



WILD SHORE

W.O. WESTERN CAPE
Sauvignon Blanc
South Africa

Technical notes:

The grapes were harvested by hand at optimal ripeness and sorted in the cellar to ensure only the best fruit was used for fermentation. Following the harvest, the free-run juice was cold settled, before racking. Fermentation was carried out in stainless steel tanks.

Styling:

The Wild Shore Sauvignon Blanc is bright and focused, with appealing and expressive aromatics of ripe grapefruit, lime and passionfruit on the nose. The palate is mouth-watering, with zesty lime, lemongrass and juicy stone fruit characters melding together, underpinned by a subtle minerality. The vibrant concentrated fruit and freshness lead through to a long and impressive finish.

Food & wine

The 'zing' of Sauvignon Blanc is a delightful complement to the fresh flavours of seafood, shellfish and white fish, and enhances citrus or garlic based sauces. Crunchy summer salads and capsicums resonate with the flavours of Sauvignon Blanc, with both the wine and dish being complimented by the match. Tangy foods, such as tomatoes and vinegar-based dressings, are also ideal food matches. On its own, Sauvignon Blanc is a mouth-watering aperitif, especially on a bright summer's day.