The Meeting Point Sauvignon Blanc 2024

SAB1112X2024

Boutinot South Africa

— Western Cape, South Africa

A parcel of nicely zesty Western Cape Sauvignon priced to clear.

Production

The Sauvignon Blanc grapes are planted at the foothills of the Paarl Mountain which is the second largest granite outcrop in the world. The soils are made from decomposed granite and the minerality of the final wines is a direct result of this. The winery receives the grapes before midday. They are destemmed and crushed and go into strainers where the free run is pumped gently to tank. The Sauvignon Blanc is fermented in stainless steel tanks between 11 – 13 degrees C. The ferment is likely to last around 10 days. The wine is racked after ferment and then kept on fine lees right up until bottling. The influence of different micro climates together with cool harvesting, slow and temperature-controlled fermentation, creates a wine with concentrated fruit flavours as well as minerality.

Tasting note

A ripe, tropical nose with gently herbal notes. Nice lemony fruit and good acidity keep it fresh on the crisp, clean finish.

Food Match

Delicious with brightly-flavoured seafood dishes, sushi, Thai salads, citrus dressings or indeed by the glass on its own!

ABV:
12.50%

Case/Bottle Size:
6x 75cl

Closure:
Please Select

Grape Varieties:
Sauvignon Blanc 100%

Suitable for:
No

Bottle Barcode:
3430560009620