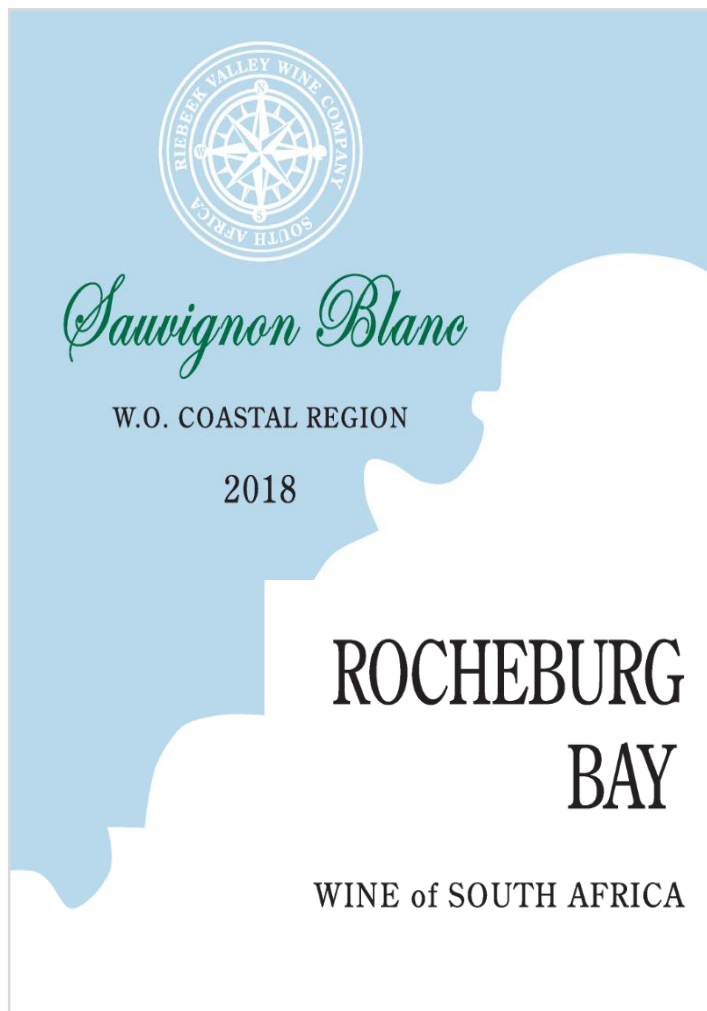


South Africa's picturesque coastline stretches thousands of kilometers west to east, bringing together the cold Atlantic and warm Indian oceans at Africa's southern most tip. Here, Rocheburg Bay, sculpted with rugged mountains, draws us to the water's edge for leisure or livelihood or simply to surrender to its serenity.



CULTIVAR	Sauvignon Blanc
WINE OF ORIGIN	Swartland
WINE MAKER	Eric Saayman
VINEYARD	Supplementary irrigated, trellised vines, producing 9 ton/ ha
HARVEST DETAIL	February at an average of 22 degrees Balling.

CELLAR TREATMENT

Treated as reductively as possible, only free run juice is settled for 2 weeks at minus 4 Celsius for extended green lees contact. Vineyard blocks are fermented separately to ensure complexity of flavour after blending.

TASTING NOTES

Rocheburg Bay Sauvignon Blanc is lively and intense with fresh tropical and stone fruit aromas that are well-balanced with hints of herbs and flint. A zesty acidity compliments the purity of fruit for a deliciously refreshing finish.

SERVE

Well-chilled at any occasion as a glass on its own. It also pairs perfectly with seafood and poultry.



ALC	13%	RS	3.1 g/l
TA	5.81 g/l	pH	3.37