

Meinert

Sauvignon Blanc 2023



WHITE
STILL WINE



SOUTH AFRICA



WESTERN CAPE



SUITABLE
FOR VEGANS

TASTING NOTE

Fruit-driven, textured South African Sauvignon Blanc, vibrating with citrus, softened by quince and white peach, with a splash of barrel-fermented Sémillon adding richness and texture.

VITICULTURE

This Sauvignon Blanc is sourced from Elgin, a cool climate region in the Overberg renowned for Sauvignon Blanc, Chardonnay and Pinot Noir. The Semillon is sourced from Meinert's block in Devon Valley.

VINIFICATION

The Sauvignon Blanc is picked at varying degrees of ripeness with a portion receiving skin contact for up to 24 hours. The wine is fermented in stainless steel tanks matured sur lie for 9 months. The Semillon is fermented in a selection of French oak barrels.

FOOD MATCHING

A match with delicate dishes like fresh seafood salads, oysters and tuna tartare.

SIZE	75cl
VINTAGE	2023
ABV	12.5%
GRAPE VARIETIES	Sauvignon Blanc (87%), Semillon (13%)
CLOSURE	Screw cap
SKU CODE	H3646123
EXPRESSION	White, Crisp, Dry and Refreshing
COUNTRY	South Africa
REGION	Western Cape
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Screw cap
PH	3.1
TOTAL ACIDITY	5.88g/l Tartaric
RESIDUAL SUGAR	2.93g/l
SKU	H3646123