



Mountain Ridge

SAUVIGNON BLANC 2019

WINE DESCRIPTION

Predominantly cooler climate flavours such as asparagus and ripe figs with undertones of citrus, lemon, honeysuckle and orange blossom.

A full round palate with soft tannins and a lingering aftertaste. Well balanced acidity.

This unwooded Sauvignon Blanc is an everyday wine with complex flavours. A wine for all occasions, especially enjoyed with salad, pasta, fish and white meat.

AGEING POTENTIAL

Drink now or in the next 2 years.

WINEMAKING

The grapes are picked at various ripeness levels for complexity and a bigger range of flavours.

The juice is left on the grape skins for 12 hours for maximum extraction of flavours and phenols.

Stainless steel tanks are used for the cold fermentation of the juice where after the wine is left on the yeast lees for a few months to enhance the body and extend the shelf life of the wine.

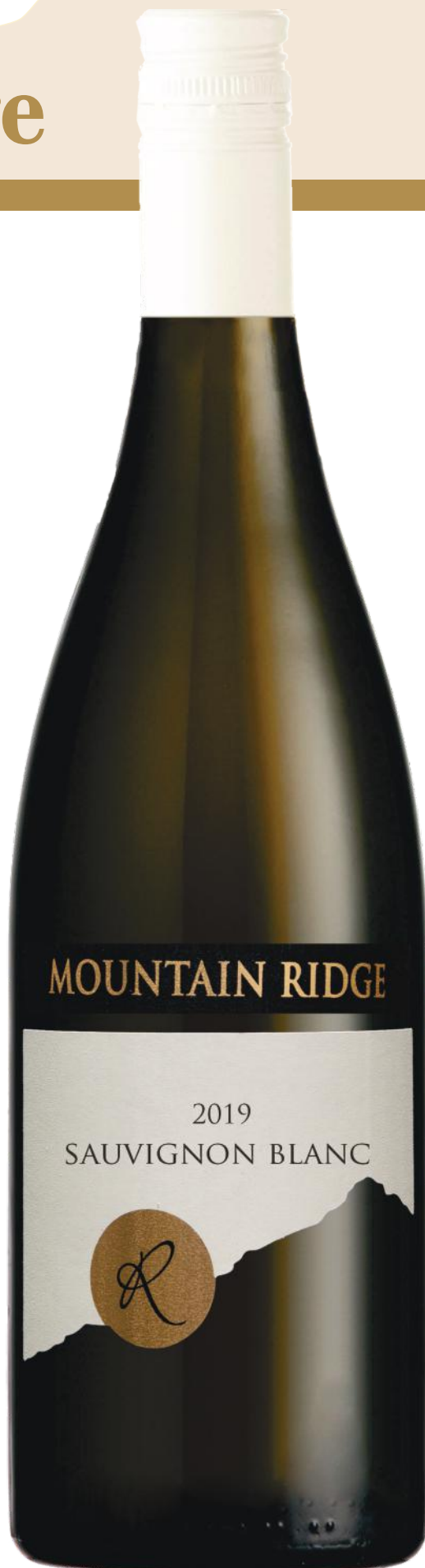
TECHNICAL ANALYSIS

Alcohol: 11.76 %

pH: 3.46

TA: 6.8 g/l

RS: 2.1 g/l



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