



USANA

USANA SAUVIGNON BLANC

Vintage: 2016

Cultivar: Sauvignon Blanc (100%)

Wine of Origin: Stellenbosch (South Africa)

In the Vineyards: It was an early harvest due to the low rainfall in the months leading up to harvest. This gave beautiful intense flavours to the grapes. Our grapes came from a single block in our Stellenbosch vineyards. All the vineyards were trellised. All grapes are harvested by hand in individual bins in optimal conditions to ensure true quality from beginning to end.

In the Cellar: We do whole bunch press. The juice is transferred to stainless steel tanks where it settled over night. The wine was naturally fermented using wild yeast from on the grape and in the atmosphere. It spent 4 months on the lees before bottling.

Tasting Notes: The Usana Sauvignon Blanc has a soft acidity due to the warm summer. On the nose and palate it displays tropical and floral hints of lychee, gooseberry and passion fruit.

Analysis: Alcohol: 13.5% Residual Sugar: 1.8g/l Total Acidity: 5.2g/l pH: 3.42

Aging Potential: This wine is drinking superbly at the moment. We do believe that our wine improves with age and drinks at its best after a year or two of being in the bottle. This allows for the acidity to soften and the fruit to develop.

Serving suggestions: The Usana Sauvignon Blanc is a superb wine for drinking on its own on a nice warm summer afternoon or it can be perfectly partnered with salads, fish and chicken dishes.

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