

THE GOOSE SAUVIGNON BLANC

GRAPE VARIETY: 100% SAUVIGNON BLANC

TYPE: DRY WHITE WINE

APPELLATION: 100% WINE OF ORIGIN UPPER LANGKLOOF (SOUTH AFRICA)

TECHNICAL ANALYSIS:

ALCOHOL: 13.5%

TOTAL ACIDITY: 6.5 g/l

RESIDUAL SUGAR: 1.7 g/l

pH: 3.43

WINE STYLE

Packaged in a traditional Riesling shaped bottle and quite appropriate really, as the acidity in our Sauvignon Blanc grapes are all natural, which culminates in a beautifully balanced and broad mouth feel so reminiscent of the great wines of Sancerre, Alsace and Mosel.

TASTING NOTES

The Goose Sauvignon Blanc is an exciting and unique tasting experience. The bouquet of the wine is Cape Floral driven with a sure tropical distinction. Small hints of gooseberry support the nose. The wine lingers beautifully on the palate, with a complexity that showcases a typical cool-climate minerality with a full-bodied character.



FOOD PAIRING

The Goose Sauvignon Blanc will partner well with most salads and fish dishes. A real treat with freshly caught tuna and sushi