

Tasting notes My Wyn

Sauviognier 2010

The name Sauviognier unique to My Wy. A new twist in the traditional Sauvignon Blanc/Viognier blend.

Grapes: 43% Sauvignon Blanc; 21% Viognier; 21% Semillon and 15% Colombar.

Winemaking: All varieties were separately barrel fermented and matured, on the lees, for 9 months in second fill 225l French oak barrels.

Style: A complex wine with ripe citrus, pear and peach, layered with vanilla tones and a good mouth feel.

To enjoy: Enjoy on its own on a hot summers day. Also compliments white meat, fish, veal, rich pasta sauces and tangy foods.

Alc: 13.5 RS: 4.7 g/l pH: 3.45 Acid: 7.1 g/l