



LION'S HILL
WINE COLLECTION



SWARTLAND WINERY

LION'S HILL Sauvignon Blanc

CONDITIONS

Warm summers and cold, wet winters. Harvested from dry land, bush vine vineyards. Temperate climate with limited irrigation.

FERMENTATION TIME, TEMPERATURE & METHOD

Grapes are hand harvested at optimum ripeness at 23°B. Extended skin contact is given to extract maximum flavours before pressing. Fermented at 14°C to retain maximum fruit and kept on lees for extended periods depending on individual wines.

POST BLENDING TREATMENT

Filtered and stored in stainless steel tanks till bottling.

WINEMAKER'S COMMENT

Colour

Light straw colour, with a faint green tint.

Bouquet

Fresh tropical and grassy flavours with a hint of green pepper.

Palate

Full upfront tropical fruit, with an underlying green pepper and grassy flavour. Acid is well balanced, crisp, clean and fresh on the palate.

Cellaring

Drink now and serve chilled.

Food Pairing

Enjoy with seafood like prawn, calamari, fresh oysters or asparagus quiche and Thai noodle salad. Baked/grilled chicken or pork, chicken or pork with lemon and hot and spicy pasta.

Notes:

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