



LION'S HILL
WINE COLLECTION



SWARTLAND WINERY

LION'S HILL Natural Sweet White



CONDITIONS

Temperate climate with limited irrigation, mainly dry land, bush vines.

FERMENTATION

Harvested at optimum ripeness at 23°B, then destemmed, crushed and cooled. The free run juices are fermented at 13°C. Different tanks are blended to obtain the optimum bouquet and pallet.

POST BLENDING TREATMENT

Filtered and stored in stainless steel tanks till bottling.

WINEMAKER'S COMMENT

Colour

Light straw colour, with a light green tint.

Bouquet

It's a dry, juicy & fresh wine

Palate

Up front wild flower and honeycomb flavor support the complex bouquet.

Cellaring

Drink now and serve chilled.

Food Pairing

Enjoy with a picnic, casual meal of an aperitif.

Notes:

.....

.....

.....

.....