



MANI FY WINE ESTATE

## MANLEY SAUVIGNON BLANC 2024

VINTAGE

The Tulbagh 2024 vintage was in a way tough. The continued wet and cold weather of winter continued to an extent into the Spring which was then followed by intense heat. Added to the intense heat were gusts of strong wind at a crucial time of the vine growth cycle. These factors had a larger impact on white varieties and thus lowered the yield quite drastically. Due to the smaller harvest, we had better quality control of the fruit. A vintage like this offers smaller berries, better aromatics, and a very well-balanced ratio between sugar and acid.

## **DESCRIPTION**

This Sauvignon Blanc opens with a delightful bouquet of green apple skin, lime juice, citrus peel, and slight herbal notes. On the palate, it finishes off with pineapple core and a little bit of green mango skin. This wine is a perfect partner for fish dishes, goat cheese, asparagus soup or pasta with pesto.

Wine of Origin: ELGIN

Meal Recommendations: Fish, goat cheese, asparagus, soup, or pasta with pesto

Accolades: -

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Classifications: White wine, vegan

Style: Dry

ANALYTICAL DATA

Alcohol: 13.0 %Vol

Residual Sugar: 2.42 g/l

Acidity: 6.71 g/l

pH: 3.42

Maturation: Up to 5 years

BOTTLING

Bottling Size: 0.750 L



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