

## Freedom Hill Sauvignon Blanc 2015

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Typical varietal nose with green pepper, nettles, gooseberries and a touch of minerality. The crispy palate shows lots of fruit and a lovely balanced finish. Ideally served with fresh asparagus, smoked salmon or seafood dishes.

### Viticulture

Origin of Sauvignon Blanc:	Western Cape (Stellenbosch) region
Soil type:	Light sandy soils
Harvesting time:	February - March 2015
Yield:	Average of 10 tons / ha

### Vinification

*Balling:* 22° B at harvest

*Fermentation :* Fermented in stainless steel tanks

*Oaking:* No oak used

### Technical Analysis

Alcohol	12.6 %
Total acidity	5.6 g/l
pH	3.43
Residual sugar	1.7 g/l

