



HERMANUSPIETERSFONTEIN KAALVOET MEISIE 2020

Origin:

Sondagskloof

Composition:

Sauvignon blanc 90%

Nouvelle 7%

Semillon 3%

Alcohol:

12.8%

Res.Sugar:

1.6 /l

Total Acidity:

6.5 g/l

pH:

3.25

Maturation in bottle before release:

12 months

Bottling Date:

Multiple bottling dates (Aug2020 – Jan2021)

Aroma profile

Dominant yellow fruit (peaches) with undertones of pacific fruit (star fruit, dragon fruit and white pear). Also shows fresh fynbos and buchu

Palate profile:

Characterized by freshness and minerality. Good texture, consistency and length.