



HERMANUSPIETERSFONTEIN KAT MET DIE HOUTBEEN 2019

Origin:

Sondagskloof

Composition:

Sauvignon blanc 100%

Alcohol:

14,1%

Res.Sugar:

1.78 /l

Total Acidity:

6.3 g/l

pH:

3.25

Maturation in oak:

12 months in old (80%) and new (20%) French oak pigeons (500L)

Maturation in bottle before release:

12 months

Bottling Date:

Jun 2019

Aroma profile:

Elegant aromas of exotic fruit (starfruit, dragon fruit), undertones of tropical aromas (passionfruit and ripe pineapple) and yellow fruit (peaches)

Palate profile:

Harmonious, elegant and well-rounded supported by crisp freshness, good length supported by minerality at the end

Aging potential:

7years and beyond, provided stored under optimum conditions