## **SAUVIGNON BLANC 2023**

The nose reveals a pronounced interplay of citrus and green herbaceous nuances, leading to a vibrant and creamy midpalate that gracefully transitions into notes of lychee and passion fruit.

## **FOOD PARTNERS**

Enjoy this wine with Pork Stir Fry, Roast Chicken Salad, Grilled Fish or Prawns in Garlic & Herb Butter.

## **ANALYSIS**

Alcohol: 12.3 %

Sugar : 1.6 g/l

pH : 3.62

Total Acid : 6.1 g/l

