

  
**PULPIT ROCK**  
*Winery*

**TECHNICAL DATA SHEET & TASTING NOTES:**

**WINE:** Brink Family Vineyards Sauvignon Blanc

**VINTAGE:** 2020

**WINE OF ORIGIN:** Coastal Region – Darling

**750ml**

**WINE ELABORATION:** Manual harvesting of grapes. Reductive winemaking techniques are used with dry ice before the onset of fermentation which is maintained at a controlled temperature (12-14 °C) in stainless steel tank. After fermentation the wines was left on the lees for approximately two months to enhance complexity and mouthfeel.

**TECHNICAL INFORMATION**

Varietal composition:	100% Sauvignon Blanc
Type of wine:	White
Vineyard:	Bushvines, 6 tons/ hectare
Alcohol:	12.8%
Total acidity:	6.29 g/L
pH:	3.3
Volatile acidity:	0,44 g/L
Residual sugar:	1.71 g/L

**TASTING NOTES:** A riper tropical style wine with a delicate minerality on the pallet. The volume on the mid pallet of this wine is probably why this wine show great finesse and character. The freshness this wine has to offer ensures a subtle and elegant balance.

Serving temperature: 12°C

**SERVING SUGGESTION:** Enjoy with white meat dishes and salads.

