

WILDEKRANS

WINE ESTATE



DIRECTORS BLEND 2011

Grape Varieties:

43% Chenin Blanc

37% Sauvignon Blanc

20% Chardonnay

Region:

Botrivier

Analysis:

Alc: 13%

pH: 3.54

TA: 6.1

RS: 2.4

Harvest/Cellar:

Early morning harvested, gently pressed and fermented at 12 degrees centigrade in temperature controlled stainless steel tanks.

Tasting Note:

Citrus aromas with a swirl of candyfloss on the nose. A tropical medley with an undertone of peach and citrus on the palate. A wine to savour and enjoy!

Food Suggestion:

Seafood, shellfish as well as chicken, pork, and turkey. Pair softer cheeses such as brie and camembert.



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