



FRANSCHOEK CELLAR

THE MULLIGAN SAUVIGNON BLANC 2021

WINE INFORMATION

The 2021 harvest was one of those standout years for growing Sauvignon Blanc. Each parcel was fermented at 13°C and left on the fine lees for extra character and complexity. Regional selection allows for added complexity and dimension by the final blending of components in our cellar.

TASTING NOTES

Pale gold with a vibrant green tinge. Overt pineapple, gooseberry and granadilla aromas carry through to a crisp dry entry and a surge of tangy tropical flavours that finish with a feisty acidity and delicate citrus twang.

SERVING NOTES

A light bodied effortless dry white that is delicious served well chilled as a refreshing aperitif or easy drinking quaffer. Great with sushi, fish or seafood as well as lemon and herb chicken, pesto inspired Italian dishes or fresh asparagus. Enjoy wherever the course takes you.

WINE ANALYSES:

Wine of Origin:	Western Cape
Alcohol:	12,5 %
pH:	3.5
Total acidity:	6 g/L
Residual sugar:	4,3 g/L

