



# THE MULLIGAN SAUVIGNON BLANC 2024

## TASTING NOTE

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.

## WINEMAKING APPROACH

The 2024 harvest produced an exceptional Sauvignon Blanc, with ideal ripeness and bright acidity. Each parcel was cool fermented at 13°C and left on fine lees to enhance texture and complexity. By selecting grapes from various terroirs, we created a blend with depth and balance, highlighting the unique character of each region. The result is a wine of refined elegance and harmony.

## FOOD PAIRING

This light-bodied, effortlessly dry white wine is delightful when served well-chilled, making it a refreshing aperitif or an easy-drinking quaffer. It pairs wonderfully with sushi, fish, seafood, lemon and herb chicken, pesto-inspired Italian dishes, or fresh asparagus. Enjoy it wherever your culinary journey takes you.

## AGEING POTENTIAL

Enjoyable and smooth for immediate drinking, yet structured enough to mature beautifully over the next five years.

## ANALYSIS

Alcohol: 12.5 % | pH: 3.5 | TA: 6.0 g/l | RS: 4.3 g/l

## WINE OF ORIGIN

Western Cape

