



SAUVIGNON BLANC

THE CELLAR

Grapes are protected against oxidation by SO₂ and CO₂ from offloading to pressing. Only free run juice are used for the Lavo range, the juice are floated and racked, only selected yeast are used for fermentation at 16 degrees celsius.

After two to three days of fermentation the wine is racked to 300 lit French and American oak barrels where fermentation was finished and the wine was left on the lees for six months before bottling.

THE DETAIL

Alcohol 13.61%

Total acidity 5.9 g/L

Residual sugar 1.9 g/L

THE BOTTLE

Full bodied wine that are great with oysters and seafood platters, game meats and asparagus.

Orders & Enquiries

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