



WINE ANALYSIS

Alcohol Vol:	14.04 %
Residual Sugar:	3.2 g/l
Total Acid:	6.4 g/l
Volatile Acidity:	0.39 g/l
Total SO ² :	97mg/l
pH:	3.36
Release Date:	Sep 2018

DORINGBAY SAUVIGNON BLANC

ORIGIN OF NAME

Doring Bay is the home location for the Fryer's Cove Winery. The actual winery is perched on the jetty that juts into the cold South Atlantic Ocean. The unique winery building is an old Crayfish factory, and our winery, as far as we know is the only winery built on the sea in the world!

WINE DESCRIPTION

Our Sauvignon Blanc must shout at you! "Fresh, Crisp, Steely, Grassy, Ripe, Tangy, Tropical Fruit – Please enjoy me now!" We think it does! All the hallmarks of our unique west coast style of cool climate Sauvignon Blanc coming from the cold sea mists off the South Atlantic.

FOOD PAIRINGS

Cheese (especially goats cheese), Green vegetables (asparagus, zucchini, fresh peas, artichokes), Oysters, Delicate fish like Sole, Mild vinaigrettes.

IDEAL DRINKING

We're not saying that the sun should be baking your skin, like some ancient Greek goddess, or that you should dig your feet into the cool sands of the pristine west-coast beaches while enjoying the laughter of your friends around you, or that any of the above would create the ideal drinking conditions... but it would certainly help set the mood! Enjoy within 5 years after bottling.

WINEMAKER

Derick Koegelenberg

PRODUCTION

28,500 bottles

WINE REGION

Wine of Origin Western Cape, South Africa