



ANCHOR DRIFT DRY WHITE

A crisp dry white wine for any occasion.

VINTAGE: NV

ORIGIN: Robertson

VARIETY: 100% Semillon

SOIL TYPE: Alluvial Kogmanskloof soil

VINIFICATION

The grapes were harvested at 21.5° Balling. Cold fermentation for 2 weeks. It was kept on the lees for 2 months before it was racked and filtered for bottling.

ANALYSIS

Alc: 12.0%

R.S: 4.96g/l

pH: 3.30

TA: 6.31 g/l

FOOD SUGGESTIONS: Rocket and walnut salad with pecorino shavings and extra virgin olive oil

