



Buckleberry 2016

The story behind Buckleberry

The name Buckleberry is derived from the hometown of Kate Middleton, and the concept was purposefully done to show the exuberance and outgoing nature of the wine.

Winemaking procedure

The wine was purposely fermented very cold to ensure that as much flavours as possible is formed and preserved during fermentation. At higher fermentation temperatures the stunning flavours that are formed are often blown off, and cold fermentation prevents that.

Winemaker's comments

Fruit , fruit, fruit, fruit, tropical fruit all over with a yummy soft palate full of flavour, and softness and fullness all over the place.

Food recommendation:

Best enjoyed with pan fried Kingklip, Langoustines or Rock Lobster fresh from the sea.



ANALYSIS

pH:	3,30
Alcohol:	12.9%
Total Acidity:	6.2 g/l
Residual Sugar:	3.1 g/l

Varietals

Sauvignon blanc	100%
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