



P A S C A L / S C H I L D T

Winery:	RADLEY & FINCH
Wine:	SAUVIGNON BLANC
Vintage:	2015
Appellation:	WESTERN CAPE
Winemaker/Winegrower:	THINUS KRÜGER
Harvest Notes:	2015 was one of the earliest harvests in 30 years, a dry ripening season made for a lighter, but very healthy crop. Grapes for the Radley & Finch Sauvignon blanc were sourced from a number of different areas. The Olifants river provided a green and fresher note whilst the riper and juicier came from the Stellenbosch, Swartland and Paarl areas. The final blend contains 14% Chenin blanc.
Cellar Notes:	The various areas and vineyards were all vinified seperately. Fermentation temperatures ranging from 12-18 Celsius. Wines were left on the fine lees till the final blend was made up.
Tasting Notes:	A modern new world style of Sauvignon blanc. Showcasing finely balanced fruit in both the greener and herbasceous profile as well as the lighter yellow fruit spectrum.
Aging & Drinking Suggestions:	A wine that will pair excellent with basic mediterranean favourites and fresh ocean fare. Also a great choice on its own when the sun is out. This Sauvignon was made to be enjoyed within the first 3 years of release.
Technical Notes:	
Soil	Various soil types
Acidity	6.2
pH	3.26
Residual Sugars	2.8
ABV	12.84
Barrel Maturation	No
Production (bottles)	30 000