

THIERRY & GUY



# FAT *bastard*

## SAUVIGNON BLANC

THIS SAUVIGNON BLANC WAS BLENDED FROM A SELECTION OF THE BEST WINES FROM OUR ULTRA-RIPE HARVEST. FROM THE START, OUR AIM WAS TO PRODUCE A SAUVIGNON BLANC OF REAL CHARACTER WITH INTENSE FRUIT FLAVOURS, UTILISING OUR BEST QUALITY GRAPES. ALL FRUIT WAS HARVESTED IN THE EARLY HOURS AND THE JUICE PRESSED WHILE THE GRAPES WERE STILL COOL TO HELP RETAIN AROMA AND FLAVOUR. THIS POWERFULLY BALANCED WHITE WINE SHOWS GOOD FRUIT TEXTURE WITH LAYERS OF TROPICAL FRUIT. A FRESH CRISP ACIDITY FOLLOWS THROUGH TO A LONG SMOOTH FINISH.

VINTAGE	2010
VOLUME	750ml
WINEMAKER	Jacques Roux
ALC	13.93%
VA	0.20
TA	6.02
pH	3.19
RS	2.7
OAK MATURATION	Nil
SERVING TEMP	8° - 10°C
ALLERGENS	Contains Sulphites
CERTIFICATION	ISO 22000 British Retail Consortium



*Remarkably full bodied*

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