

# Live-a-Little Wildly Wicked White NV - 100 % ORGANIC

Sauvignon Blanc | Western Cape South Africa | Fair Trade | No Added Sulfites



## IDEA

Now and then a wine is required that doesn't need a ritual on opening, whose departure from a collection is not accompanied by nostalgic memories of its purchase. A wine that doesn't need glasses you don't have. Sometimes one wants a wine to be a song heard a thousand times, something to hum to, tap to, work with. A wine that's finished before you get to know it, a wine you begin to miss only when it's gone. A wine that realizes there are other things in life, a lot of other things, and we should all loosen-up, lighten-up, and live-a-little.

The Live-a-Little range was created to be that wine.

## TASTING NOTES

This clear Sauvignon Blanc has a pineapple yellow tinge and slight creaminess on the nose which reminds of fresh Bulgarian yogurt. Gentle and smooth entry on the palate combined with subtle fruit and a crisp ending make this a juicy and very enjoyable wine.

## PAIRING

Great with grilled salmon and light lunches. Also complements back porches and beach towels and the sunshine of summer.

## CELLARING

Drink Up!

## VINEYARDS

Along the Olifants river valley on the West coast, between the town of Trawal (Stellar) and Vredendal. Pristine weather for organic viticulture with an annual average temperature of 77° F and less than 7 days of cloud cover. Total annual rain fall of less than 8" but unlimited water from an aqueduct for irrigation. 30 - 68 meters above sea level. Over 900 snail-eating ducks are the only pesticides allowed.

## BEHIND THE CELLAR DOOR

Produced from the finest high-yielding Sauvignon Blanc grapes in the region. The grapes are first cooled to 0°C before destemming and gas macerated for 7 days at 13°C - 16°C. Natural fermentation takes place in stainless steel or flexi-tanks by controlled temperature increases to 26°C for a further 80 – 95 days. All pump-overs done by inert gas and gravity. Bottling with latest technology and onsite ingenuity.

<b>VARIETAL</b>	70 % Chenin Blanc / 30 % Sauvignon Blanc
<b>APPELLATION</b>	Western Cape
<b>TRELLISING</b>	Vertical shoot positioning (VSP)
<b>SOIL TYPE</b>	Karoo sand and shale
<b>YIELD</b>	17 tons/hectare
<b>ALCOHOL</b>	12.14%
<b>TA</b>	6.0 g/L
<b>VA</b>	0.44 g/l
<b>SO<sub>2</sub></b>	less than 4 parts per million
<b>RS</b>	2.2 g/L
<b>UPC</b>	6009679892446

