



NUIBA

wines by *Suzanne Coetzee*

NUIBA First Post 2020

**Cultivar**

80% Sauvignon
Blanc
20% Semillon

Wine of Origin

Stellenbosch

Vineyards

The Vineyards are situated in
Devon Valley

In the cellar

The grapes were basket pressed.
The Semillon was fermented in
barrel and spent 7 months in
barrel on the thick lees before
blended with unwooded
Sauvignon blanc. Shows crisp
acidity and beautiful complexity.

Pale-yellow straw colour with
green flashes. Generous ripe fruit
aromas, white fleshed peaches,
grassy undertones. The palate
shows lively green apple & citrus
with a soft mid-palate. Refreshing
finish. Fabulous Sauvignon fruit,
sweet limes, melon, mango. The
Semillon gives it weight in the
palate and well-integrated oak, to
add a rich creamy taste.

Food suggestions

Great with crunchy salads, fish,
seafood or chicken dishes.

Alcohol

13.32%

Volatile Acidity

.58

Total Acid

5.62 grams / litre

pH

3.46

Residual Sugar

2.6 grams / litre

NUIBA – wines by Suzanne Coetzee

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