DAVID FROST

TRADER JOES SAUVIGNON BLANC

David Frost, a talent for golf and passion for fine wine. David has continued in his family's lineage in winemaking, making him third generation vintner.

VARIETAL
100% Sauvignon Blanc

APPELLATION
Durbanville

PRODUCTION
30,000 bottles

TECH NOTES

Alc	**14%**
RS	**3.0**
TA	**6.0**
pH	**3.38**

VINEYARDS

Grapes were sourced predominantly from

Swartland vineyards.

WINEMAKING

Grapes were de-stemmed, crushed and cold fermented in stainless steel tanks. After four months of post fermentation lees contact the wine was stabilized and bottled.

TASTING NOTE

This wine shows lovely tropical fruit and melon notes with generous mouth feel and crisp acidity. Pairing well with either fresh salads with goat cheese or fish prepared with chili, coriander or garlic.