



# SAYANG

FOR TRUE WINE LOVERS

At Sayang, **we believe as much in people as in good wine.** Therefore we look less at origin but more at the values people and wines carry from inside. It's only together we make a good blend, terroir – premium fruit - winemakers – and wine lovers from around the world. Share Sayang wines with your partner, family, friends and colleagues. Select the best suited wine for the occasion from the ranges we have carefully created. Visit our website and follow us on our social media pages.

<b>wine</b>	Sayang Block 22 Sauvignon Blanc - Viognier	<b>terroir</b>	chalk and clay
<b>country</b>	France	<b>blend</b>	85% Sauvignon blanc, 15% Viognier
<b>region</b>	Languedoc-Roussillon	<b>wood</b>	no oak
<b>AOC</b>	Pays d'Oc IGP Sauvignon Blanc - Viognier	<i>Quality guarantee</i> BLOCK 22 WINEMAKER'S SEAL OF EXCELLENCE	

## :: INTRODUCTION

This Block 22 Sauvignon Blanc – Viognier will surprise you by its crispy elegance and fruit driven character. The subtle integration of rich exotic peachy Viognier complements the elegant aroma's of zesty Sauvignon Blanc and white flowers. Medium bodied, this fine wine will provide you a nice lasting mouth sensation. Enjoy this wine as a standalone drink as well as an aperitif with finger food, starters, sea food, salads, steam rice dishes, goat cheese, sushi and grilled fish. Serve at 8°C. Cellar for maximum 2-3 years.

## :: WHAT EYES SEE

A pale yellow colour with hints of green.

## :: WHAT NOSES SMELL

Intense and expressing nose with grapefruit, lime, apricot, white flowers and tropical fruits.

## :: WHAT MOUTHS TASTE

Straightforward vivid attack on the palate, balanced, wide, ample and smooth.

## :: WHAT STAYS BEHIND OR COMES BACK AT THE END

A medium long, mouth-watering fruity end that makes you want to order a second glass.

## :: WHAT WINEMAKERS DID

Skin maceration before pressing. Maceration before cold settling for Sauvignon blanc, cold settling for Viognier. Temperature controlled alcoholic fermentation with selected yeasts. Ageing on lees with regular stirring. Cleaning - racking before Christmas.

## :: WHAT FREAKS LIKE TO KNOW

2013 vintage:      alc: 12,50%vol      acidity: 0.26      sugar: 0,8  
                             ph: 3.28                      total acidity: 3,96

## :: WHAT YOU SHOULD CHECK OUT

Our website containing these fine sections: food matcher, where available, awards, news, events.

