

# 2013 Sauvignon Blanc

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Alcohol label %: 12.5

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## Food Pairing

UMAMU Estate Sauvignon Blanc with Cheese Platter, We find the Sauvignon Blanc is also a refreshing palate cleanser after the main course.

UMAMU Estate Sauvignon Blanc with Risotto, hot smoked salmon, peas and asparagus, The light refreshing wine, high in acidity with a citrus finish, lifts the mellow smokiness of the salmon and the herbaceous flavours of the peas and asparagus with hint of lemon.

see website for recipe.

