

# **DALTON SAFSUF**

# **CHARDONNAY-SAUVIGNON**

# **BLANC**

## **WINEMAKING:**

Sauvignon Blanc and Chardonnay grapes were selectively hand picked towards the end of August, beginning of September. Close proximity to the winery allowed for immediate crushing and chilling. The wines were fermented in stainless steel tanks and immediately blended after fermentation.

## **TASTING NOTES:**

This is a young fruity blend full with and aromatic bouquet of citrus and pineapples most suited to the Mediterranean climate. The wine is light with a crisp acidity.

## **SUGGESTED SERVING TEMPERATURE:**

8-10<sup>0</sup> Celsius

**SERVING SUGGESTIONS:** This wine is great with a whole host of dishes, including grilled or baked fish e.g. tuna and snapper or a Sushi meal. Sauvignon Blanc – Chardonnay is equally at home with roast chicken and even Chinese food.

## **KASHRUT:**

Safsufa Vineyards wines are Kosher and Kosher for Passover, Mevushal, and under the strict supervision of the OU and Rabbi Mordechai Ungar of New Square NY.

## **MEVUSHAL**