

OUR STORY

Agate is a semi-precious gemstone created by concentric layers of mineral salts. It was the mention of all these layers that really brought it home for us, as that's exactly how this undertaking has been. Our dream of creating unique wines was brought to life layer by layer through the help and support of family and friends, who each contributed their own little layer to our story.

This wine is especially for you grandma Christina, a tribute to a lady of stature and grace.



BRAND | AGAAT Christina, Winemaker's Selection

VARIETIES | Sauvignon blanc 70%, Chenin blanc 20%, Nouvelle 9%, Viognier 1%

VINTAGE | 2018

ORIGIN | Paarl, Stettyn and Cape Town

WINEMAKING TEAM | Hugo and Celeste Truter

WINE BALANCE	Fruit	Vibrant & Classy
	Body	Medium Bodied
	Tannin	Low in tannins
	Acidity	Zesty acidity

DOMINANT FLAVOURS

- Crisp, green apples
- Fresh, cut grass
- Capsicum
- Tropical fruit

SERVING TEMPERATURE | Well Chilled

GRAPES | The grapes were harvested, de-stemmed, crushed and vinified separately. The wine was handled reductively with skin contact for 6 hours, pressed and settled for 24 hours. Thereafter it was racked and inoculated with specially selected yeast. Fermentation was closely monitored to ensure each grape's unique characteristic is developed to its full potential. Post fermentation the wine was kept on fine lees for 3 months to create a full mid-palate and well-balanced finish.

MATURATION | Enjoy it now or keep it in the cellar for a special occasion. The different varieties mature differently and will give the wine enthusiast much to ponder upon.

FOOD PAIRING | Indian chicken roasted in atchar, Puttanesca baked fish or Crunchy fennel truffle salad.

SUSTAINABILITY | A South African Wine and Spirit Board certification seal appears on each bottle of our wines. This seal is a guarantee of origin, vintage and variety as stated on the wine label.

ACCOLADES

- 2018 SA Women's Wine & Spirits AWARD - Gold medal
- 2018 Vitis Vinifera Awards - Gold medal
- 2019 Women in Wine Awards - Gold
- 2020 Platter ****

WINE ANALYSIS

Alcohol: 14.01 %vol
 Residual Sugar: 2.5 g/L
 Total Acidity: 6.32 g/L
 pH: 3.21
 VA: 0.52