



## SAUVIGNON BLANC 2017

**WINE OF ORIGIN:**

Western Cape

**VITICULTURE:**

The wine was produced from selected vineyards in Stellenbosch (False Bay), Durbanville and Darling. The 2017 vintage was quite a surprise after a very dry winter and growing season. The growing season kicked off very early in September and a warm start to the growing season led to yet another early start to harvest. The weather played along and we had moderate temperatures during the day and cool evenings from January onwards; perfect for Sauvignon Blanc. We picked most of the Sauvignons about 10 days earlier than normal. The vineyards were very healthy and in balance, thus minimum canopy management was needed.

**VINIFICATION:**

The grapes were picked very early in the morning. Every process from picking to bottling was done super reductive with dry ice being added in the bins in the vineyard already. After destemming and crushing we gave at least 24 hours skin contact. Only the free run juice was settled for 1 day and then racked to the fermentation vessel. It was inoculated with selected yeast strain and fermentation took place at 13°C. The wine spent 3 months on the primary lees before being blended and bottled.

**WINEMAKER'S NOTE:**

An aromatic wine with blackcurrant, green tropical fruit and hints of capsicum. A thirst-quenching palate with layers of fruit and subtle hints of minerality. Enjoy with fresh fish and summer salads. Drink now or be rewarded after 5 years of cellaring.

