



## Sauvignon Blanc 2020

**Wine of Origin:**  
Western Cape

**Viticulture:**

The grapes were sourced primarily from Stellenbosch, however, also sourced from Darling, Durbanville and Koekenaap on the West Coast. The common denominator was that all vineyards are found within 15km from the ocean and thus the cooling sea breezes and deep red soils resulted in moderate growth which in turn provided a good canopy development for optimal grape ripening conditions. Good rainfall in winter helped to ease the ongoing drought just a little bit and you could see the vineyard was happy. The season started very early with most of our Sauvignon Blanc harvested 10 days earlier than normal.

**Vinification:**

All the vineyard parcels were harvested at optimum ripeness and vinified separately. The grapes were only picked in the early morning to ensure they arrived at the cellar in optimum condition and all efforts were made to limit their exposure to oxygen. All the grapes were given 12 to 36 hours extended skin contact before only the free-run juice was transferred to tank for fermentation. The wines were fermented at low temperatures with selected yeast strains to highlight each vineyard's specific characteristic. After fermentation the wine was left for a further four months in contact with the lees before putting the final blend together.

**Winemaker's Note:**

Intense aromas of tropical fruit with granadilla and white peach. Zesty and flinty on the palate with the ever present herbaceous character from Sauvignon Blanc. Enjoy the wine now with any summer dish or be rewarded after 5 years of cellaring.

