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# PROJECT

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*In search of the ultimate expression from nature*

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## Sauvignon Blanc 2020

**WINE OF ORIGIN:**

Stellenbosch

**VITICULTURE:**

The fruit for this wine is from a sea-facing block of Sauvignon Blanc in the Faure area. One corner of the block is particularly shale-rich, and it is the grapes from just this corner that was used to create this unique Sauvignon blanc.

**VINIFICATION:**

The grapes were picked very early in the morning and whole bunch pressed. Special care was taken to keep the juice and the wine in an environment free from oxygen to preserve the delicate fruit aromas. The juice was transferred to an amphora for fermentation and left on the lees to spend a further six months maturing on the lees in the amphora. The wine was bottled straight from the amphora, unfiltered and not fined.

**WINEMAKER'S NOTE:**

Unusual intense blackcurrant and fynbos undertones on the nose. Clean and flinty on the initial palate followed by generous texture and mineral length.

**BOTTLES PRODUCED:**

429

**ACCOLADES:**

Platter's Guide, 4.5\* (93 points)

**ANALYSIS:**

Alc – 12.5%vol      RS – 1.8g/l      TA – 7.3g/l      pH – 3.15

*Artwork by Henning Retief*