



SAUVIGNON BLANC 2023

WINE OF ORIGIN:

Western Cape

VITICULTURE:

The run-up to the season was characterized by a warm and dry winter and spring, resulting in drier than usual soil conditions at the onset of the growing season. This resulted in earlier bud-break and flowering, and as such also promising an earlier than usual harvest. Unseasonal downpours early in December brought some welcome relief to the vineyards but increased disease pressure that the viticultural team had to manage carefully to ensure only healthy, good quality bunches reached the winery. The wine was produced from selected dryland vineyards in Stellenbosch (False Bay), Durbanville and Darling.

VINIFICATION:

The grapes were picked very early in the morning. Every process from picking to bottling was done super reductively with dry ice already being added in the bins in the vineyard at harvest, and carried through until the juice reaches its fermentation tank. After destemming and crushing we gave at least 12 hours of 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 strains and fermentation took place at 13°C. The wine spent 2 months on the primary lees before being blended and bottled.

WINEMAKER'S NOTE:

Intense flavours of gooseberries, kiwi and white flesh peach. The palate reveals layers of complexity with mineral structure and fresh peas. Enjoy now or cellar for the next 5 years.

ANALYSIS:

Alc – 13.5%vol

RS – 2.3g/l

TA – 6.2g/l

pH – 3.3

