

1702



WINE ESTATE



SAUVIGNON BLANC

VINTAGE:
2017

ORIGIN:
Cape Town

CLIMATE:
Mediterranean climate with warm, dry summers and a unique pattern of cool winds. Winters are cold and wet with an annual rainfall on the estate of 550mm.

SOIL:
Tukulu

VINIFICATION:
Grapes were handpicked at 23.2 °Balling from a yield of 12 Ton/Ha. A combination of two blocks were used, planted in 2005 and 2007. Grapes were picked early morning to ensure that it was cold enough for 6 hour skin contact, which extracted beautiful flavours so typical of this cultivar. After skin contact cold fermentation for 14 days and left on its lees for two months to enhance the flavours.

ANALYSIS:
Alcohol: 13.96% vol.
Residual Sugar: 3.7 g/l.
Total Acidity: 7.0 g/l.
pH: 3.12

DESCRIPTION:
The wine has tropical aromas and whiffs of green pepper and fynbos, with a flintiness and an attractive minerality, complemented by gooseberry tones. It shows a refreshing and crisp aftertaste, with a delicious and rich taste.

SERVING SUGGESTION:
Serve with seafood, pastas and salads.