



Sauvignon Blanc 2020

The Sauvignon Blanc grapes are grown in cool alluvial soils with high water holding capacity. Planting this very sensitive grape in these soils and using a northwest to southeast row direction helps to buffer the vines against unfavourable weather conditions. Some vineyards are grown with denser canopies, ensuring that herbaceous flavours are retained while other vineyards are thinned to create an open canopy, enhancing tropical fruit characters. Fermentation happened slowly in temperature controlled stainless steel tanks for 18 days at 12°C.

TASTING NOTES

Fresh, youthful and inviting. This wine is a full-bodied wine with powerful varietal flavours of bell pepper, green apple and freshly cut grass. Good structure with balanced acidity.

Enjoy now with seafood, smoked salmon, roast chicken and pork.

Alc 12.96% RS (g/l) 1.9

TA (g/l) 5.71 Ph 3.45

Oak Maturation nil Cellaring Potential 2 Years ServingTemperature 8-10 °C



WINE OF ORIGIN WESTERN CAPE