



Sauvignon Blanc 2021

ORIGIN

Durbanville, South Africa

VINTAGE

The grapes hail from two blocks planted in 2007, each yielding 12 tons per hectare. These were harvested in the cool morning hours of February, and, after fermentation, the wine was left on the lees for 3 months prior to bottling.

VITICULTURE

The vines were planted in a north-south direction with cooling winds in the late afternoon. Planted at a high altitude in Malmesbury Shale with deep clay allowing for more intense flavours. Strict yield control and considered viticultural practices during the season, allow for an open canopy which invites in the cool south westerly winds, creating a favourable microclimate for the grapes to retain aromatic precursors whilst ripening.

ANALYSIS

Ph: 3.35

Alc: 13.75

TA: 6.5 g/l

RS: 3.5g/l

TASTING NOTES

Passionfruit and green fig flavours are dominant on the nose, with a hint of freshly cut grass. The acidity is beautifully integrated with a rich and juicy mouthfeel, with the typical varietal flavours lingering on the aftertaste. The reductive style offers a bouquet of tropical fruit which contributes to the complexity of this wine.

FOOD PAIRING

This Sauvignon Blanc would be best suited to a summer menu. Fresh, crunchy salads, grilled chicken or seared fish would make perfect partners.

