



Marizanne 2021

Sauvignon Blanc Reserve

ORIGIN

Durbanville, South Africa

VITICULTURE

The grapes for the Groot Phesantekraal Sauvignon Blanc 2021 hail from two blocks planted in 2007. The blocks yielded 12 tons per hectare and were harvested in the cool morning hours of February 2020. After fermentation, the wine was left on the lees for 3 months prior to bottling.

Total production of 1711 bottles.

ANALYSIS

Ph: 3.54

Alc: 13.26%

TA: 6.9 g/l

RS: 2.7 g/l

AGEING

Juice from selected parcels within our Sauvignon Blanc blocks are fermented separately. Juice from our 14 year old block is fermented in old French oak barrels and matured on the lees for an additional 6 months. 30% of the blend is from our 3 year old vines, which was fermented in an amphora and aged for an additional 6 months on the fine lees. Weekly bâtonnage is conducted for the first month after fermentation and monthly for the additional 5 months. The ageing regime is focused on emphasizing mid-palate and minerality.

TASTING NOTES

Bright fruit aromas of passion fruit and pineapple which follow through on the palate with toasted coconut and hints of vanilla bean. The complex palate carries weight on the mid-palate together with a fresh mineral finish.

FOOD PAIRING

Fluffy passionfruit sponge cake served with poached pears, white chocolate pastry cream and a vanilla bean ice cream or Crispy Panko crumbed chicken breast served with pickled cucumbers, baby marrow and peas, topped with creamy brie and red onion.

