

## SAUVIGNON BLANC 2018 Barrel fermented

## VINIFICATION

Wine maker description A delicate and complex barrel fermented Sauvignon

Blanc. Lime yellow in colour. Inviting notes of lemon custard pastry, cinnamon and a tinge of green pepper. Further floral aromas violets and lavender. A creamy, chalky, textured wine with soft acidity and good length. Moreish exotic whiffs of toffee apple, dried mango, candied apricot and shortbread biscuit complete this

interesting and unusual picture.

Varieties 100% Sauvignon Blanc

Origin Wine of Origin Stellenbosch

to the cold container for overnight storage. The next day the grapes were first bunch sorted before being destemmed and then berry sorted. The berries went straight into the press, and the juice there after was settled for 2 days before being racked and inoculated for fermentation. The wine was fully barrel fermented and aged a further 8

months, before being lightly filtered and bottled.

Date of bottling 2<sup>nd</sup> October 2020

Analysis pH 3.50 Total acidity 5.5g/l

Residual sugar 2.2g/l Alcohol 12.5%

## **PROVENANCE**

Vineyard – Da Capo, Sir Lowry's Pass, Helderberg

Soils Granite/Tukulu (decomposed granite)/Table Mountain

Sandstone

Aspect South west

Area 2.21 Ha

Trellising Vertical Shoot Positioning

Irrigation Drip

Predominant wind SE Summer/NW Winter

Date of planting

Clones SB – 316/317, Sem – GD1

Balling at picking 21.2°B

