

PRODUCT INFORMATION

Vintage 2022

Varieties 100% Sauvignon Blanc

Origin Stellenbosch

Total produced 12 000 bottles

PACKAGING INFORMATION

Bottle barcode 6009829170639

Case barcode 16009829170636

Unit size 750 ml

Bottles per case 6

TECHNICAL ANALYSIS

Alcohol 14%

RS 1.66 g/l

TA 6.18 g/l

pH 3.11

VINIFICATION & WINEMAKERS NOTES

Only grapes of exceptional quality made it to the cellar, leaving all rotten and sunburnt berries on the vines. Another manual selection process ensured that only the best grapes passed through the de-stemmer and crushing press. In the press, the pulp was left for 6 hours skin contact which optimized flavour extraction. Once settled, the clean juice was fermented in stainless steel tanks with 'Vin 7' yeast. Following fermentation and while the wine still appeared cloudy, the wine was extracted from the gross lees. A further 2 – 3 months of contact on the fine lees enhanced the complexity of the finished product. In advance of bottling, the wine was protein- and cold stabilized.

TASTING NOTES

Crisp and fresh with exquisite aromas of tropical and stone fruit with hints of gooseberry. Delicate hints of guava skin, passion fruit, and green apple on the palate with elegant grapefruit flavours and a great minerality and flintiness on the finish.

SERVING TEMPERATURE

6 - 8°C

FOOD SUGGESTION

Seafood dishes like crayfish with a cucumber dill salad. Thai fishcakes, garlic prawns, and chargrilled squid, or with fresh bread and goat's milk cheese.