

Grand Vin Stellenbosch Sauvignon Blanc 2017

Varieties: Sauvignon Blanc 100%

Tasting Notes:

This crisp and vibrant modern Sauvignon Blanc has well defined gooseberry and green pepper aromas on the nose and is complimented by soft, ripe passion fruit flavours on a full palate with a long, lingering finish.

Vines planted in 2005

Climate:

Vineyards in Devon Valley area benefit from close proximity to both Indian and Atlantic ocean with cool sea breezes that influence the mild Mediterranean climate.

Yield: 7 t/ha

Soils have evolved from decomposed Cape Granite and range from deep well drained clay loam to gravelly and sandy duplex soils positioned on clay.

Irrigation: Dry land

Trellising: 5 wire Perold system

Winemaking:

The grapes were harvested at 22.7 °B on 8 Feb 2017. The fruit was picked early in the morning, kept cold, and pressed after 15 hours of skin contact to extract extra flavour from the grape skins. The resulting juice was treated reductively, keeping oxygen out and preserving the delicate flavours. The juice fermented for 18 days at an average of 13 °C in Stainless steel tanks and then kept on the lees until bottling took place on 1 Aug 2017.

Wine Analysis:

Alc: 13.76%

RS: 3.7 g/l

pH: 3.41

TA: 6.7 g/l



ORIGIN.
WINE