



Winter Ferment Sauvignon Blanc 2017

Origin:	Durbanville; South Africa	
Blend:	100% Sauvignon Blanc	
Analysis:	Alc: Total Acid: RS: pH:	14.41% 5.9g/l 2.9g/l 3.25
Terroir: Climate:	Slope: Soil:	South facing slopes Decomposed granite with high clay content. Moderate with cooling sea breezes from the Atlantic Occan
Viticulture:	Yield: Trellising: Age of vines: Irrigation:	the Atlantic Ocean. 9 t/ha 4 wire Perold 8 years Dry-land conditions

Oenology:

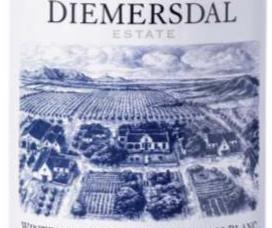
Night harvested at 23B and crushed and destemmed - reductively Skin contact for 3 hours, pressed and settled for 48 hours. The fermentation of this wine was postponed for 4 months before inoculated with CKS. 2 weeks alcoholic fermentation temperature controlled at 14-16oC and was bottled soon thereafter.

Winemaker's notes:

A new world style of Sauvignon Blanc. The wine has intense aromas of gooseberries, tropical fruit and sweet-grapefruit with a core of minerality. The excellent natural acidity creates balance to the concentrated, rich mouth-filling texture.

Food suggestions:

Full flavoured seafood dishes and creamy soup or blackened, spicy pan-fried fish.



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