# GRANGER BAY

# **GRANGER BAY SAUVIGNON BLANC 2018**



Looking across from Granger Bay in Cape Town you can see the slopes of Diemersdal, the home of Thys Louw, the 7<sup>th</sup> Generation Owner and Winemaker of this historic family wine estate in Durbanville in the Western Cape of South Africa.

**Origin:** Wine of Origin Western Cape

Analysis: Alc: 13.16%

RS: 3.0 g/l

TA: 5.7 g/l

pH: 3.46

Blend: 100% Sauvignon Blanc

Terrior:

Slope: North facing Slope
Soil: Deep Red Hutton

Climate: Moderate with cooling Sea breezes from the Atlantic

Ocean.

#### **Oenology:**

The grapes were crushed and destemmed reductively. Skin contact of 12-24 hours, pressed and settled for 6-12 hours. Racked and inoculated with selected yeasts such as X5, QA23, CKS, VL3. Three weeks alcoholic fermentation, temperature controlled at 12-14°C.

#### **Maturation:**

Post fermentation lees contact of 3 months, stirred up once a week to enhance mouth feel and concentration. Blended 3 weeks before bottling and stabilization.

## Winemaker's notes:

Crisp and zesty with a refreshing citrus flavour, this wine can be enjoyed on every occasion and is delicious when served chilled with a roast chicken and corn salad, calamari or fried chicken strips.

## **Food Suggestion:**

Enjoy with summer foods and salads or serve chilled on its own.