

Sauvignon Blanc 2021	
Grape variety:	Sauvignon Blanc
Location:	Constantia
Soil type:	Clovelly, Tukulu (dark)
Trellising:	Elongated Perold
Age of vines:	5 – 19 years
Irrigation:	None (dry land cultivation)
Yield:	6,6 t / ha
Harvest Date:	mid February to early March 2021
Vinification:	Part whole bunch pressing, part skin contact for 10 hours. Selection of five yeast strains. Fermented 15°C / 16°C for 21 days.
Barrique:	None
Bottling date:	From July 2021
Alcohol:	13,46 %
Res. Sugar:	4,3 g/l
Total acidity:	7,0 g/l
pH:	3,26
Total SO2:	144 ppm
Comments:	The wine has a pale lemon yellow colour and a bouquet reminiscent of green figs with hints of gooseberries and an intrusion of green peppers. The wine is dry, full bodied and has a long lingering finish.

