GRANGER BAY

CAPE TOWN · SOUTH AFRICA

GRANGER BAY SAUVIGNON BLANC 2019



Looking across from Granger Bay in Cape Town you can see the slopes of Diemersdal, the home of Thys Louw, the 7th 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: 13.41%

RS: 3.3 g/l

TA: 6.6 g/l

pH: 3.42

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 2 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.