



Ken Forrester Sauvignon Blanc Reserve 2018

main variety Sauvignon Blanc

vintage 2018

analysis alc: 13.0 | ph: 3.36 | rs: 2.6 | ta: 6.0

type White

producer Ken Forrester Wines

style Dry

winemaker Ken Forrester

taste Fruity

wine of origin Stellenbosch

body Full

tasting notes

This wine shows lovely complexity with mix of tangy grassy notes, fig leaf, peach and nectarine nuances. Brisk acidity with minerality on the palate which is typical of the long hang time in our cool region.

blend information

100% Sauvignon Blanc

food suggestions

Very good while preparing a meal or out on the patio. Ideal with fish, chicken, pasta and friends.

in the vineyard

Region: Stellenbosch, Elim and Darling

Soil: Combination of decomposed granite, "Koffieklip", Yellow Ferricrete, Red Ferricrete and White quartz

Locality: North-East/South-West/North-South

about the harvest

We always look for a hint of tropical ripeness, as well as a crisp clean backbone to carry the wine. To achieve this, grapes are hand-picked from 3 vineyards, approximately 300 miles apart. This gives three unique flavour profiles; all made separately and then blended straight after being drained off the lees.

Yield: Between 4 and 9 t/ha

in the cellar

After crushing, pumped through mashcooler straight to press for draining. Freerun juice settled and fermented separately from pressings. Extended lees contact after fermentation for about 8 weeks to increase "creamy" character. Juice/wine handled reductively throughout process.