

SAUVIGNON BLANC 2015

Sauvignon Blanc is planted in many of the world's wine regions, producing a crisp, dry, and refreshing white wine. The grape most likely gets its name from the French words Sauvage and Blanc due to its early origins as an indigenous grape in South West France.

Sourced from the truly maritime climate region of Durbanville which lies some 10kms from the chilly Atlantic Ocean to the west, the vineyards are exposed to moisture-laden, seasonal coastal mists which, together with cooling northwest breezes keep potentially high summer temperatures down. The South and East facing slopes provide cooler options for tropical flavour components.

We prefer to make our Sauvignon Blanc in a more reductive style to preserve the fruit purity and enhance the vibrant fruit flavour profiles. This wine is left on its lees for up three months to give added weight and texture.



Appellation	Durbanville
Varieties	Sauvignon Blanc
Harvest Date	February 2015
Analysis	Alc: 13% R.S 1.4 T.A 6.1g/l pH 3.43
Fermentation & Ageing	Fermented in stainless steel for three weeks with selected yeast strains to reduce oxygen levels to produce optimum aromatic profile. The wine was left on the lees for three months.
Bottling Date	May, 2015
Optimum Drinkability	2015 to 2019
Enjoy With	An ideal pairing with goats cheese soufflé or freshly caught grilled line fish with a squeeze of lemon or lime.
Winemaker's Note	<p>The 2015 vintage Sauvignon Blanc is brilliantly clear with a lime skin hue. This fresh and vibrant wine shows tropical fruits like fresh guava and granadilla, grapefruit and even some flinty characters on the nose. The finish is fresh with a lovely acid balance.</p> <p>Sauvignon Blanc's fresh characters are a delightful complement to the fresh flavors of seafood, shellfish and white fish, or just enjoy on a warm summer day on its own.</p>