



TASTING NOTE from the Curators of Classic Wine

SAUVIGNON BLANC 2017

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	Coastal Region
Varieties	Sauvignon Blanc
Harvest Date	February 2017
Analysis	Alc: 13.5% R.S 2.2 T.A 5.3g/l pH 3.53
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, 2017
Optimum Drinkability	2017 to 2020
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	An expressive tropical fruit fragrance leaps from the glass, followed by casual green fig and granadilla. The palate is fruit forward with a rich mid-palate of guava and passion fruit, underlined by freshly cut grass. This Sauvignon Blanc is made in a lively and fresh style, displaying uncomplicated, but beautifully balanced fruit.