

False Bay

Sauvignon Blanc

2014

This is not a manipulated, OTT sauvignon on steroids! Aromas of passion fruit and citrus on the nose follow through to a crisp palate, exuding ripe fruit flavours with a zesty lime edge. This balanced acidity gives the wine a natural freshness and length.

IT'S REALLY ALL ABOUT THE VINEYARDS

Our carefully selected sites include the Perdeberg, Stellenbosch and Schapenberg regions which provide our wine with its delicious flavours and crisp acidity. These vineyards allow for slower ripening, a greater natural concentration of flavours and a long finish. Depending on the slopes and the fertility of the soils in these areas, flavour profiles can range from the more tropical gooseberry and lychee to racy green pepper, or even herbaceous asparagus. Although further from the coast, the whole of Table Bay is visible from the Perdeberg vineyard we use.

A GENTLE HAND

Grapes were hand harvested according to their taste profile in the vineyards. They were then de-stemmed and crushed into a bag press. Settling of the juice took place at a temperature of 12°C, for 24 hours. The juice was partially fermented spontaneously at temperatures of between 15 – 18°C and took about 3 to 6 weeks to ferment dry. As with most of our white wines, the Sauvignon Blanc was left on the primary lees for 4 – 6 weeks before sulphur was added. The wine then stayed on the fine lees until bottling.

THE NUMBERS

Alc 12.5%
TA 5.7 g/l
pH 3.43
RS 1.6 g/l

