

# Vineyard Selection

## Sauvignon Blanc 2022 6x75cl

### Winemaker Notes

Intense flavours of gooseberries, kiwi and a strong herbal interest. The palate reveals layers of complexity with mineral structure and greener notes. Enjoy now or cellar for the next 5 years.

### Vineyard

The 2021 vintage started slowly and about 12 days later than normal. Very cold and wet winter laid the perfect foundation to a magnificent vintage. The growing season had moderate day temperatures with cold evenings, perfect for Sauvignon blanc. The wine was produced from selected dryland vineyards in Stellenbosch (False Bay), Durbanville and Darling. Canopy management involved an early suckering action and breaking leaves in the bunch zone to get sufficient sunlight on the bunches at an early stage.

### Winemaking

The grapes were picked very early in the morning. Every process from picking to bottling was done super reductive with dry ice being added in the bins in the vineyard already. After destemming and crushing we gave at least 24hours skin contact. Only the free run juice was settled for 1 day and then racked to the fermentation vessel. It was inoculated with selected yeast strain and fermentation took place at 13°C. The wine spent 7 months on the primary lees before being blended and bottled.

### Vintage

The 2022 season started with a great winter and uninterrupted cold unit accumulation. Budding started very late due to a cold front and heavy snow fall at the end of August and moderate temperatures during September. This facilitated even growing and ripening in the latter part of the season. Berries and bunches were a little bit bigger due to high water availability and also meant 5% increase on crop yield on 2021, bringing us back in line with our average yield over the last 10 years. In the winery itself it was a memorable vintage. The grapes ripened on time and staggered well so the cellar was never under pressure and picking could be at exactly the right time. These vintages usually shape up to be some of the best, so watch this space!

### Food match

Grilled and Roasted White Meats

Perfect with seafood



#### Grapes

100% Sauvignon Blanc

#### Region/Appellation

Western Cape

#### Alcohol by volume

13.00%

#### Residual Sugar

1.8 g/l

#### pH

3.53

#### Total Acidity

6 g/l

#### Drinking Window

2024 - 2026

#### Tasting Guide



#### Tasting note printed

24/11/2024