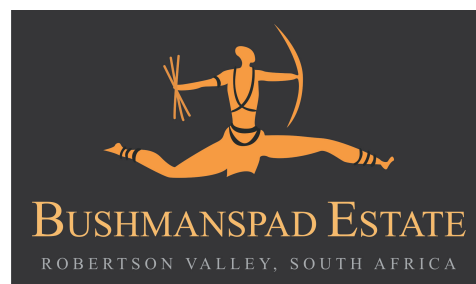


Sauvignon Blanc, 2021



Grape varieties: 100% Sauvignon Blanc

Vineyard region: Grapes were hand selected from our single block of Sauvignon Blanc 3.53 HA. Our mountain vineyards are situated at roughly 450m above sea level on our Estate outside Bonnievale

Harvest date: Mid January and Early February

Fermentation: Approximately 14 days at 14°C in stainless steel tanks.

Maceration: 2 hours skin contact

Malolactic fermentation: None

Maturation: 2 Months lees contact

Alc/Vol: 12.5%

RS: 2.7

TA: 6.1

PH: 3.12

Appearance: Bright with a slight green tint.

Bouquet: The nose is complex with an array of tropical fruit, green apple, lime and gooseberries.

Palate: Well balanced with a variety of citrus and tropical fruit that lingers, supported by a beautiful refreshing acidity and crisp mineral tones.

