

ANNO



1700

VERGELEGEN



RESERVE SAUVIGNON BLANC 1999

Origin

Situated high on the Schaapenberg hills and facing the nearby False Bay coastline. The vines are Loire clones and grown on gravelly soils.

Vinification

Skin contact is allowed for 18 hrs at 10°C. This is followed by a light pressing and settling at very low temperature for 72 hrs. Fermentation lasts 4 weeks at 12°C.

Composition

100 % unwooded Sauvignon blanc from the Schaapenberg vineyards.

Analysis

14 % Alc
3.1 g/l RS
6.9 g/l TA
3.41 pH
112 mg/l Total SO₂
24.8 g/l Extract

Maturation

Drink now or over the next 3 years.

Tasting Note

Unmistakably Schaapenberg! The wine is very big with ripe fig, gooseberry, guava, green pepper, cut grass and asparagus. The taste is full and seamless, with hints of flint and green flavours coming through. Wonderful!