

ANNO



1700

VERGELEGEN



RESERVE SAUVIGNON BLANC 2002

Origin

South west facing slopes on the Schaapenberg and facing the nearby False Bay coastline. The soils are Clovelly and decomposed granites. No irrigation.

Vinification

After destemming / crushing the juice is left on the skins for 18 hours at 8 °C. This is followed by a light pressing and settling at low temperatures for 8 days. The clean juice is then fermented with Vin 7 for 21 days at 14°C. No lees contact is allowed.

Composition

100 % Sauvignon Blanc

Analysis

14 % Alc
3.0 g/l RS
7.5 g/l TA
3.07 pH
25.8g/l Extract

Maturation

Can be enjoyed now, but will be great in 12 – 24 months

Tasting Note

The wine shows green fig, gooseberries, guava, cut grass, and most importantly a core of minerally ñ flinty flavours. The taste is full and long.