

ANNO



1700

VERGELEGEN



RESERVE SAUVIGNON BLANC 2004

Origin

South-west facing slopes on the Schaapenberg and facing the nearby False Bay coastline. The soils are Clovelly and decomposed granites. No irrigation is possible and Schaapenberg is farmed dry-land.

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 eight 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

13.5% Alc
1.9 g/l RS
6.8 g/l TA
3.2 pH

Tasting Note

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