

ANNO



1700

VERGELEGEN



RESERVE SAUVIGNON BLANC 2006

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 de-stemming/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. The young wine was left on the coarse lees for seven months, with a weekly stirring of the lees.

Composition

100% Sauvignon Blanc

Analysis

14% Alc
2.0g/l RS
7.3 g/l TA
3.14 pH

Maturation

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

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.