

ANNO



1700

VERGELEGEN



RESERVE SAUVIGNON BLANC 2015

Origin

The grapes come from the famous Schaapenberg Vineyard on the Schaapenberg Hill. This hill functioned as Governor Van der Stels' look out for ships rounding Cape Point. The 2.5 hectare single vineyard was planted in 1988 and is located 6,5 km from False Bay, directly south-facing at 320 meters above sea level.

Vinification

The grapes were hand-picked and de-stemmed but not crushed. The de-stemmed grapes were cooled to 8°C and pumped into the Bucher Inertys Press, which uses inert gas – nitrogen -rather than normal air and ensures that the must/grape juice is protected against oxidation and flavour loss. The clean juice was fermented at 12-14°C for 16 days, followed by 3 months on the lees.

Composition

Schaapenberg Sauvignon Blanc 100%

Analysis

14.5% Alc
1.8 g/l RS
5.8 g/l TA
3.27 pH

Maturation

Accessible now but will reward careful cellaring over the next six to eight years.

Tasting Note

The 2015 Schaapenberg Sauvignon Blanc is extremely aromatic with ripe passion fruit and guava, grapefruit, a touch of lemongrass and good minerality. The aftertaste is long and clean. Serve with fresh oysters, sushi and lightly spicy Cape Malay cuisine.

Winemakers Notes

The 2015 Schaapenberg was picked on 17 February – the earliest in my 18 vintages at Vergelegen. The wine is reminiscent of the superb 1999 vintage and will delight the lovers of our wines. Total production 6038 bottles.