

ANNO



1700

VERGELEGEN

RESERVE SAUVIGNON BLANC 2017



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 7 months on the lees.

Composition

Schaapenberg Sauvignon Blanc 100%

Analysis

14.41% Alc
1.68 g/l RS
6.28 g/l TA
3.19 pH

Maturation

Accessible now but will reward careful cellaring over the next five to ten years.

Tasting Note

The 2017 Schaapenberg Sauvignon Blanc is extremely aromatic with ripe passion fruit and ripe guava, black currant leaf, 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

On 3 January 2017 my viticulturist and I went on our first vineyard inspection of 2017. We were absolutely delighted and very confident that my 20th harvest at the Estate would be one of the greatest. Upon arrival at the winery disaster struck. The wind suddenly came up, ripped the door of my vehicle out my hand and then slammed the door closed on my finger. The finger was broken and I had to receive 6 stitches. Three hours later the farm was engulfed by flames with the fire running against the wind and destroying 60 rows of Sauvignon Blanc grapes. In spite of all this, nature compensated us with one of the best Schaapenberg vintages ever. For the first time, the juice was fermented / matured for 8 months in 2500 litre Foudres-oval wooden tanks and 363 litre stainless steel drums.