

RESERVE
 RANGE



SAUVIGNON BLANC RESERVE 2019

TASTING NOTES

This wine shows lovely complexity with mix of tangy grassy notes, fig leaf, peach and nectarine nuances. Brisk acidity with minerality on the palate which is typical of the long hang time in our cool region.

FOOD SUGGESTIONS

Very good while preparing a meal or out on the patio. Ideal with fish, chicken, pasta and friends.

ACCOLADES:

Ken Forrester Sauvignon Blanc Reserve 2017
 Platter's 2019 – 4 stars

Ken Forrester Sauvignon Blanc Reserve 2016
 Platter's 2018 – 4 stars

Ken Forrester Sauvignon Blanc 2015
 FNB Top 10 Sauvignon Blanc – 2016
 Platter's 2017 – 4 stars

GRAPE VARIETIES

100% Sauvignon Blanc

VINEYARD

Region: Stellenbosch, Elim and Darling

Soil: Combination of decomposed granite, "Koffieklip", Yellow Ferricrete, Red Ferricrete and White quartz

Locality: North-East/South-West/North-South

HARVEST

We always look for a hint of tropical ripeness, as well as a crisp clean backbone to carry the wine. To achieve this, grapes are hand-picked from 3 vineyards, approximately 300 miles apart. This gives three unique flavour profiles; all made separately and then blended straight after being drained off the lees.

Yield: Between 4 and 9 t/ha

IN THE CELLAR

After crushing, pumped through mash-cooler straight to press for draining. Free-run juice settled and fermented separately from pressings. Extended lees contact after fermentation for about 8 weeks to increase "creamy" character. Juice/wine handled reductively throughout process.

ANALYSIS

Alc 13.0	TA 6.1	RS 2.6	pH 3.37
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