



SAUVIGNON BLANC [RESERVE] 2018

The 2018 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.

The 2018 harvest was fortunately uneventful. We escaped most of the ravages of the last three years drought; yet still had a lot of fun making this wine.

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. Released February 2020.

COMPOSITION

Schaapenberg Sauvignon Blanc 100%

ANALYSIS

Alc 14.28%
RS 3.46 g/l
TA 5.98 g/l
pH 3.16

MATURATION

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

