

THE GREAT WHITE



The Great SA Wine Company was founded in 2014 by Carl van der Merwe, an acclaimed South African winemaker and Wendy Appelbaum, proprietor of DeMorgenzon Estate in Stellenbosch. The company is a specialist wine producer that only selects grapes from vineyards in the Stellenbosch region. Stellenbosch, with its mountains, hills and close proximity to the ocean, is home to some of the best terroir in South Africa.

The Great White 2015

The Great White is an expression of Stellenbosch mountain vineyards. Old vines benefitting from cooling breezes, produce concentrated fruit that is gently vinified with natural, minimum interventionist winemaking techniques.

The use of traditional varieties such as Semillon and Chenin Blanc, that have been grown in the Cape for centuries, brings a unique freshness and mid palate integrity to the wine. The addition of old vine mountain side Sauvignon Blanc adds intensity and zest to a wine which will drink beautifully on release and guarantee many years of cellaring.

2015 Vintage

2015 was hot and dry, but followed a good winter in the Cape where soil water reserves had been filled to capacity. The season was extremely early, and on average 2-3 weeks earlier than normal. Fruit ripened quickly and regular vineyard visits had to be made to ensure that sugar levels did not rise too rapidly, ensuring an ideal picking date. The night time temperatures were much lower than normal resulting in acid levels being well preserved. Fruit was therefore harvested at full ripeness but with higher than normal acidity and low pH levels.

Vineyards

Fruit for The Great White is sourced from mature vineyards of 20 years and older. The vineyards are situated at altitude, thereby benefitting from cooler conditions. The vineyards tend to be a little “wild”, competing with the elements. Mountain vineyards are extreme in that they are difficult to access, they are exposed to the climate and therefore develop a resilience and will for survival which is displayed in the flavour intensity of their fruit. Yields are naturally low, fruit is naturally exposed to the sun and disease pressure is naturally low due to the wind intensity.

Winemaking

After arriving at the winery, fruit was chilled overnight to 10 degrees Celsius. Whole bunch pressing resulted in only the best juice being pressed from the bunches, with light additions of sulphur on the pressed juice. The juice was naturally settled without the use of enzymes and transferred to a selection of French oak casks the following day. Fermentation occurs naturally and lasts for 12-24 weeks with periodic battonage. There was no use of added tartaric acid. Due to low pH and high acid levels, there was minimal malolactic fermentation. After ferments had completed, the barrels were topped, given a moderate addition of Sulphur and “tight bunged” on top of the gross fermentation lees. The individual barrels were aged separately with barrel selection and blending being done in September 2015.



Varietal blend	Sauvignon Blanc, Semillon & Chenin Blanc
Winemaker	Carl van der Merwe
Appellation	Stellenbosch
Alcohol content	13.5 %
TA	6.3 g/l
pH	3.14



Tasting note

A bright yellow colour with a green tint suggest freshness and complexity. The nose is fragrant with citrus blossom, passion fruit, grapefruit and hints of honey. The palate is medium bodied, fresh and clean, revealing hints of waxy lanolin, apricot, white peach and passion fruits. The acidity is long and fresh giving a refreshing length to the wine. This wine will continue to develop in depth and complexity with further cellaring for at least 8 years after vintage.

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