

# 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 2017

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.

## 2017 Vintage

2017 was hot and dry, but followed a dry winter in the Cape. The season was extremely early, being the earliest vintage on record. Whilst the ripening conditions were hot, with rapid sugar accumulation, the evening temperatures were very cool, resulting in excellent natural acidity levels. 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 12-36 weeks with periodic battonage. There was no use of added tartaric acid. Malolactic fermentation was allowed to complete in the Semillon. 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 2017.



<b>Varietal blend</b>	<b>Semillon 42%, Sauvignon Blanc 32% and Chenin Blanc 25%</b>
<b>Winemaker</b>	<b>Carl van der Merwe</b>
<b>Appellation</b>	<b>Stellenbosch</b>
<b>Alcohol content</b>	<b>13.8 %</b>
<b>TA</b>	<b>6.17 g/l</b>
<b>pH</b>	<b>3.26</b>



## Tasting note

A deep, yellow colour with a green tint suggests ripeness and freshness. This is confirmed by a complex nose of lanolin, yellow peach, blackcurrant and spice. The palate is richly textured with an excellent mid palate integrity, and an exceptional length. Flavours of lime, pear, passion fruit, pineapple, honey and nuts are revealed on a layered palate. This wine will continue to develop in depth and complexity with further cellaring for at least 8 years after vintage.

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