

THE MIRA SERIES

Five varietals reflect a true sense of place and a cosmic connectedness with the Mira binary star.



THE MIRA SAUVIGNON BLANC 2020

Our Sauvignon Blanc vines are planted on the highest vineyards on the Estate, on the slopes of the Helderberg Mountain range, facing False Bay. The early morning breezes cool the vines, which contributes to the superb natural acidity in the grapes. Decomposed granite soils contribute to the minerality on the palate.

ORIGIN	Helderberg, Stellenbosch
ASPECT	Predominantly South-West facing slopes
SOIL	Cumulic soils - Tukulu
ALTITUDE	400 - 470 m above sea level
PROXIMITY TO THE OCEAN	9 km from False Bay
OPTIMUM SERVING TEMPERATURE	12 – 14 °C

TASTING NOTES

COLOUR	Clear
NOSE	An exotic fusion of juicy white peach, gooseberry, kiwi and papaya aromatics on the nose with a hint of green fig and some mineral notes.
PALATE	Refreshing on the palate with a beautiful, dry palate structure and well balanced, uplifting acidity. The palate echoes the nose with purity of fruit and an elegant mineral twist. Mouthwatering to the finish with delectable fruit sweetness and a whisper of floral notes, reminiscent of perfume.
GRAPE VARIETY	Sauvignon Blanc
WINE ANALYSIS	Alcohol: 13.5 % RS: 2.6 g/litre TA: 6.4 g/litre pH: 3.08