

100%  
ESTATE GROWN



#### IN THE VINEYARDS

Doused with all the privileges of a cool climate, the Walker Bay boasts some of the most sought-after Sauvignon Blanc vineyards. Nudged by the Bot River lagoon with vistas of the Atlantic Ocean, the vineyards enjoy cool daytime temperatures that drop even more at night. A beneficial diurnal range aids in even ripening and complexity, ushering the development of delicate fruit notes, fine tannin structure and a bright acidity. Maritime winds encourage healthy vines that need minimal intervention.

**Slope:** south and west facing vineyards | **Soil:** shale and iron laterites |  
**Clone:** SB316 & 317

#### CHARACTER

If preserved green figs evoke childhood memories, this wine will pour itself into your heart. These vivid aromas are joined with notes of grape fruit and gunflint, balanced with sweet tropical fruit and lemon candy. Alluring lemongrass and pineapple nuances carry through on the palate, met with a racy acidity.

#### PERSONALITY

This wine is a true expression of its origin. The aim with the estate Sauvignon Blanc is to capture the essence of a cool climate region and to deliver with great balance, length, intensity and concentration. Partly barrel fermented gently tames the natural acidity, enhancing mouthfeel, the tank fermented component contributing to its overall complexity and freshness.

**Alc:** 13.86% | **pH:** 3.35

**TA:** 7.07 g/l | **RS:** 1.94 g/l

#### IN THE CELLAR

Harvested at optimal ripeness, the grapes were destemmed, skin contact allowed for a few hours. The wine was cold fermented with reductive processing in a combination of stainless steel tanks, barrels and amphora. The wine was left on its lees for 120 days after fermentation, stirred regularly.

**Maturation:** 8 months | **Maturation:** 60% barrel fermented, 25% new 500L + 5% Ceramic eggs. **Production:** 32 barrels  
**Aging potential:** 3 - 5 years from vintage

#### BEST TO ENJOY

The authoritative acidity invites big flavours, but don't forget to match it and to add a creamy element.

**Serving temperature:** 12 degrees.

**Swordfish carpaccio** | **Asparagus tarte tatin** | **Thai lemon beef**

This wine is the epiphany of this cool climate. It follows in the quality footsteps of its predecessors, delivering on that Old World minerality and length with hints of New World fruit and texture on the palate.

~ Cellar Master, Johann Fourie