

100%
ESTATE GROWN



IN THE VINEYARDS

The Lighthouse Collection was created to entice the palate with all the special qualities brought to you by a cool climate wine but meant to be more approachable and accessible in its youth. As an ode to the treacherous yet extraordinary coast, a lighthouse was built overlooking the vineyards, Bot River lagoon and the Atlantic Ocean. Harvested in the cool of the morning from northern and southern slopes facing the ocean, drives the result of fruit driven and fresh wines.

Slope: north and south facing vineyards **Soil:** shale, clay and iron rich laterites |
Clones: SB316, SB317 and SB11

CHARACTER

The aroma is explosive of gooseberry and grapefruit with hints of ripe guava, lemon zest and top notes of rose blossoms. The fruit intensity fills your mouth and finishes with a salinity and oyster shell like minerality. Melon, toffee apple and white peach notes persist on the palate.

PERSONALITY

As its predecessor, this style of cool climate Sauvignon Blanc takes you right to the oceans' edge where you can smell the salt in the air. Bone-dry with a citrus-like acidity, this wine is reminiscent of the Old World while the fruit leaps from the glass to remind you where it is from. It's vibrant character makes it a great food companion but with plenty of fruit and crisp palate it's also perfect to pour as aperitif.

Alc: 12.8% | **pH:** 3.27
TA: 6.78 g/l | **RS:** 2.4 g/l

IN THE CELLAR

Cooled sufficiently and made reductively, sets the stage for a vibrant wine in the making. Efficient skin contact followed until the desired acid level was reached. The juice was settled for 48 hours then carefully racked into the fermentation tank. Fermented in stainless steel tank and 2000 L wooden vats using winemaking techniques to enhance thiols, this wine spent 60 days on the lees, stirred up once a week to enhance mouth feel.

Production: 4400 cases

BEST TO ENJOY

The briny aftertaste is an open invitation to shellfish and creamy dishes alike. Cellar potential: enjoy now or within two years Serving temperature: 8 - 10 C

**Smoked salmon salad with capers |
Caprese salad with ripe tomatoes and
buffalo mozzarella.**

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The versatility of this wine is the secret behind it's following and success world wide.

~ Cellar Master, Johann Fourie

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