

THE WINES OF KEVIN GRANT



Sauvignon Blanc 2021

Alcohol = 13.04 vol % **Res Sugar** = 2.0 g/l **Total Acidity** = 6.8g/l **pH** = 3.12

Cases: 5920 x 12 **Bottled:** August 2021 **Release Date:** November 2021

Winemaker's Notes

One constant of each vintage is that it will be different from any previous one – the variables of climate guarantee it. Consequently, each vintage is eagerly anticipated and with it, the chance to begin again on a blank canvas. The Sauvignon Blanc grapes for Harvest 2021 were picked on the 12th March a full two weeks later than the previous vintage, and signalled one of the latest ripening vintages of the past decade. It was the culmination of a season which can only be described as **exceptional**. Small berries ensured concentrated fruit which has produced a wine with substantially concentrated and satisfying aromas and flavours.

Hand-picked and *triaged* in the vineyard, all our fruit was safely in the cellar by mid-morning, guaranteeing that the exciting fruit flavours of the grape were preserved and are now beautifully articulated in this wine.

Wine Style

Our cool-climate, alchemy-free unwooded white wine celebrates the virtues of vivacity, elegance and finesse. Most importantly, it is primarily an expression - an interpretation - of the free-draining Table Mountain Sandstone soils on which the vines are planted. In a sense the Sauvignon Blanc grape is merely the chosen vehicle to express these soils. Our Sauvignon Blanc is therefore a *vin de terroir* (wine of the soil). Seamlessly incorporating the very best that the Old and New World styles have to offer, favouring **individuality** and **minerality** ahead of pure, pungent fruit, it is a wine of substantial poise, length and charm.