

THE MIRA SERIES

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



THE MIRA SAUVIGNON BLANC 2022

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.

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| ORIGIN | Helderberg, Stellenbosch |
| ASPECT | Predominantly South-West facing slopes |
| SOIL | Decomposed granite –Tukulu |
| ALTITUDE | 400 - 470 m above sea level |
| PROXIMITY TO THE OCEAN | 9 km from False Bay |
| VINTAGE CONDITIONS | An exceptional cold winter and overall cool growing season with above average rainfall made for the perfect growing season. Winter rainfall was 607 mm and there was snow on the peak of the Helderberg Mountain above the farm. A cool and wet budding season with less wind than expected during flowering, made for a challenging period. With 50 mm rain during ripening and temperatures rising moderately, we experienced a fairly cool period. Moisture levels remained favourable and overall the conditions were ideal – one of the best seasons experienced to date with excellent concentration and elegant flavour in our berries. |
| OPTIMUM SERVING TEMPERATURE | 12 – 14 °C |

TASTING NOTES

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| COLOUR | Clear |
| NOSE | Elegantly poised and extravagant with green melon, tropical papaya and some pepperiness on the nose. Notes of lemongrass and lively salinity opening to reveal aromatic white floral notes. |
| PALATE | Fleshy guava and tropical passionfruit with quince, and a well-balanced structure that is packed with vibrant acidities, showing impressive purity and length. Concentrated and fresh with wonderfully polished flavours that envelop your palate with mouthwatering precision. |
| GRAPE VARIETY | Sauvignon Blanc |
| WINE ANALYSIS | Alcohol: 13.0 % RS: 1.6 g/litre TA: 6.8 g/litre pH: 3.09 |

