

Data sheet →

# Sauvignon Blanc 2019



**SITE & SOIL** stony topsoil with gravelly-loamy subsoil

**GRAPE VARIETY** Sauvignon Blanc

**VINTAGE 2019** A wonderful vintage. We expect that along with satisfying ripeness & full body, the wines will also show finesse & remarkable freshness. Substantial depth of fruit, plus a wonderfully firm acid backbone – wines with balance!

**DESCRIPTION** This wine will cut through the worst head-cold you've ever had... So impressive with its intense nose of gooseberry, white currants and elderflowers. Very expressive on the palate as well – the juicy core of sweet fruit is beautifully supported by an elegant acidic structure. The wine is very lively, and vibrant all the way into the finish.



3 Stars

> **HARVEST** beginning September, hand-selected in multiple passes

> **FERMENTATION** 90% cooled fermentation in steel tank at 18–20°C, 10% in barriques at 22–24°C

> **ÉLEVAGE** in steel tank on the fine lees

> **ALCOHOL** 13.4% vol

> **ACIDITY** 6.4 g/l

> **RESIDUAL SUGAR** 3.9 g/l

> **FOOD PAIRING** From shrimps to prawns to lobster – it loves them all, providing exciting accompaniment 'at eye-level'. Fish dishes as well, will do well with authoritative spices or heavier sauces. Additionally, the wine is very harmonious with hard cheeses.

> **SERVING TEMPERATURE**  
10-12°C

> **MATURITY**  
2020 - 2023

Available in  
750ml