

Data sheet →

# Sauvignon Blanc 2021



Available in  
750ml

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

**GRAPE VARIETY** Sauvignon Blanc

**VINTAGE 2021** A vintage just the way we like it!

We could not have ordered better weather: spring brought a great deal of precipitation and then there were no heat waves in summer that overstayed their welcome. In the autumn we were able to harvest everything by hand under optimal conditions. Perfect maturity with a marvellous backbone of acidity! Wines showing beautiful opulent body, plenty of finesse and splendid freshness await – be curious!

**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.

> **HARVEST** beginning to mid of 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** 13.7% vol

> **ACIDITY** 6.5 g/l

> **RESIDUAL SUGAR** 1.9 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**  
2022 - 2026