



















This wine is a blend of Sauvignon blanc grapes that originate from the Stellenbosch and Elgin regions.

SLOPES

• South and South west Aspects ranging from 360 to 540 meters above sea level.

CROPPING AND HARVESTING

- The vineyards crop between 6 and 8t/ha and the grapes are harvested at various degrees of ripeness from 21.0 to 23 degrees balling, depending on acid, pH, flavour intensity and profile.
- All grapes are hand harvested.

WINEMAKING

- The grapes are de-stemmed, crushed and pumped via mash cooler directly into our inert (oxygen free) press.
- Free-run and press juices were separated and settled overnight before being racked off the heavy lees and inoculated for fermentation with selected wine yeasts.
- Fermentation is controlled at 15 degrees Celsius in SS tanks. 5 % of the wine fermented in barrel.
- After fermentation the wine was blended, stabilised and bottled in July 2022.
- 224,933 bottles were produced.

TASTING NOTES

- The wine has a vibrant light straw colour with a brilliant pale green edge that catches the light.
- There is an appealing mix of fresh Granny Smith apple, delicate black currant leaf and lime blossom perfume on the nose.
- The wine enters the palate with concentrated flavours which follow through from the nose.
- The finish is refreshing and crisp with a slight oyster shell salinity that makes it quite moreish.

FOOD PAIRING:

This wine is best enjoyed cold on a hot summer's day. Either on its own or it can be served with grilled chicken, fish, prawns or fresh oysters.

Technical:

- Alc. Vol% 13.31%
- Residual Sugar 3.7 g / L
- Total Acidity 6.0 g /L
- pH 3.32

James Suckling - 89 Points

Fruity, fresh and tropical with aromas of green apple, elderflower, guava and green papaya. Medium-bodied with crisp acidity and clean, youthful fruit. Sustainable.

Drink now. Screw cap.

