



Sauvignon blanc 2022

Blaauwklippen Range
WINE OF ORIGIN STELLENBOSCH
Winemaker: Narina Cloete

CULTIVAR

Sauvignon blanc 100%

VITICULTURE

The 16 year old vineyard is situated at 220m above sea level, faces directly South and the Vertical Shoot Positioning (VSP) trellis system ensure the forming and preservation of classic Sauvignon blanc aromas. The grapes were harvested at the beginning of March 2022.

WINEMAKING

The hand harvested grapes were transported to the cellar in the early hours of the morning. Upon arrival at the cellar, the grapes were pressed as quickly as possible. Cold alcoholic fermentation at 15-17°C ensured the preservation of typical Sauvignon blanc aromas. Two months of extended lees contact and regular lees stirring after fermentation gave the wine a lush and savoury palate texture.

TASTING NOTE

Green fig and lemon curd aromas merge with mineral pine needle and soft white flower notes. The mineral and savoury palate leads to a creamy finish with great elegance and freshness.

FOOD PAIRING

A stunning wine for summer celebrations, picnics and get-togethers. Pairs extremely well with seafood and pasta dishes.

ANALYSIS	Alc.	RS	pH	TA
	13.95%	1.07 g/l	3.14	7.14

Founded in 1682, Blaauwklippen is one of the oldest wine farms in Stellenbosch. Etched between ancient blue granite boulders on the slopes of mineral-rich mountain soils, we produce authentic wines in harmony with the simplicity of country living.

www.blaauwklippen.com