



BLAAUWKLIPPEN

VINEYARDS 1682

INSPIRED BY THE PAST. PASSIONATE ABOUT OUR FUTURE.

SAUVIGNON BLANC 2018

COUNTRY OF ORIGIN - SOUTH AFRICA | WINE OF ORIGIN - WESTERN CAPE

CULTIVAR

Sauvignon blanc: 100%

Fruit from Constantia, Langeberg Garcia (Klein Karoo) & Lambertsbaai

PREPARATION OF WINE

The grapes were handpicked and transported to the cellar for processing. Crushing and destemming into the press for immediate pressing ensured the fresh green aromatic juice. The juice was left to settle for 48 hours and racked to stainless steel tanks for fermentation. Alcoholic fermentation was complete after 2-3 weeks at temperatures of around 15-17°C. Extended lees contact of 3 months and regular stirring of the lees after fermentation, ensures that the wine has a lush palate texture.

CHARACTER

An aromatic burst on the nose of green figs, green guava and pineapple that associate with hints of nettles, blackcurrant leaf and interesting mineral passion fruit notes. A zesty acidity compliments the mineral plush texture on the palate. A fresh and aromatic drink to savor.

FOOD PAIRING

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

ANALYSIS

Alcohol Volume: 13.45%

Residual Sugar g/l: 2.21

Total Acidity g/l: 6.13

pH: 3.48



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