



**Alcohol**  
13%

**Residual Sugar**  
3.3 g/l

**Total Acidity**  
5.8 g/l

**pH**  
3.47



**CULTIVAR**

Sauvignon Blanc

**WINE MAKER**

Eric Saayman

**WINE OF ORIGIN**

Swartland

**VITICULTURIST**

Tharien Hansen

**Cellar Treatment**

Treated as reductively as possible. Juice settled for 2 weeks at minus 4 Celsius to give green lees contact. Blocs fermented separate to ensure a complex's flavour profile after blending. After fermentation was completed, various wines were blended to obtain the best characteristics of each wine.

**Tasting notes**

Made in a definite herbaceous style, this Sauvignon Blanc also offers tropical undertones of gooseberries that add fruit to the palate. Well-balanced with zesty acids, every glassful is fresh and crisp and perfect for warm summer days.

**Serve**

At any occasion or simply a glass on its own with good friends, and also with seafood and poultry.

**VINEYARD**

No irrigation & supplementary irrigated trellised vines.

**PRODUCTION**

Ave. 9 tons per hectare.

**HARVEST DETAIL**

Early in February at 22 Balling.