



Site Specific Excellence

VINEYARD Name / Spes Bona

PLANTED	CLONE
2001	SB316/SB7A/SB108

TONNES / Hectare	ROOTSTOCK
4.5 tonnes	101/14

**SOIL** Alluvial and sandy soils that offer good drainage but also ample minerals that contribute to the complexity and minerality of our Sauvignon Blanc wines.

**VINEYARD ASPECT** Planted on flatter land that ensures the grapes receive sunlight evenly throughout the ripening season.

**HARVEST NOTES** The Sauvignon Blanc grapes are hand harvested early in the vintage and at night when it is coolest (between midnight and 2am). The grapes are picked over two tranches – the first picking provides the grassy and elegant tones for our Sauvignon Blanc wines while the second selection provides the riper fruit for the mid-palate that makes this wine so sought after.

**CELLAR MASTER NOTES** After harvesting, the grapes are brought to the cellar where they are gently crushed. The juice then undergoes skin contact for 4-5 hours under a protective layer of dry ice (this protects the juice from oxidation). The free run juice is then racked into a stainless steel tank where the must is inoculated with selected yeasts and the fermentation begins. Our Sauvignon Blanc undergoes a cold fermentation of between 11-13 degrees Celsius and just before fermentation is complete, a third of the wine is moved into concrete eggs to allow for a more even distribution of the lees contact which enriches the mouthfeel and body of the wine.

**TASTING NOTES** Gentle aromas of elderflower and orange blossom are perfectly balanced with soft lime, passion fruit, green apple and a hint of freshly cut grass. Crisp and elegant, with a long vibrant finish.

**ANALYSIS** Alc: 12.49% / R/S: 2.1g/l / T/A: 6.7g/l / pH: 3.2

**ACCOLADES** 2021 Platter's Wine Guide 2022 awarded in 2021  
4 stars (2020 vintage)  
Platter's Wine Guide awarded in 2020,  
4 1/2 Stars (2019 vintage)  
2020 Platter's Wine Guide awarded in 2019, 4 1/2 Stars

