



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

