

Grapes  
100% Sauvignon Blanc

Region/Appellation  
Western Cape

Alcohol by volume  
13.00%

Residual Sugar  
2.1 g/l

pH  
3.52

Total Acidity  
5.9 g/l

Drinking Window  
2024 - 2027

Tasting Guide



Tasting note printed  
28/04/2024

# Cellar Selection Sauvignon Blanc 2022 6x75cl

## Winemaker Notes

Intense aromas of tropical fruit with granadilla and white peach. Zesty and flinty on the palate with the ever present herbaceous character from Sauvignon Blanc. Enjoy the wine now with any summer dish or be rewarded after 5 years of cellaring.

## Vineyard

The grapes were sourced primarily from Stellenbosch, however, also sourced from Darling, Durbanville, Sondagskloof and Lutzville. The common denominator was that all vineyards are found within 15km from the ocean and thus the cooling sea breezes and deep red soils resulted in moderate growth which in turn provided a good canopy development for optimal grape ripening conditions

## Winemaking

All the vineyard parcels were harvested at optimum ripeness and vinified separately. The grapes were only picked in the early morning to ensure they arrived at the cellar in optimum condition and all efforts were made to limit their exposure to oxygen. All the grapes were given 12 to 36 hours extended skin contact before only the free-run juice was transferred to tank for fermentation. The wines were fermented at low temperatures with selected yeast strains to highlight each vineyard's specific characteristic. After fermentation the wine was left for a further four months in contact with the lees before putting the final blend together.

## Vintage

The 2022 season started with a great winter and uninterrupted cold unit accumulation. Budding started very late due to a cold front and heavy snow fall at the end of August and moderate temperatures during September. This facilitated even growing and ripening in the latter part of the season. Berries and bunches were a little bit bigger due to high water availability and also meant 5% increase on crop yield on 2021, bringing us back in line with our average yield over the last 10 years. In the winery itself it was a memorable vintage. The grapes ripened on time and staggered well so the cellar was never under pressure and picking could be at exactly the right time. These vintages usually shape up to be some of the best, so watch this space! We are excited about the quality of the vintage and was also one of the most enjoyable harvest for the team. We hope you can have as much fun enjoying the wines as we had making them.

## Food match

Grilled and Roasted White Meats

Enjoy this wine now with any summer dish

