



IDIOM

WINES OF CHARACTER

STELLENBOSCH

SAUVIGNON BLANC 2021 Barrel Fermented

VINIFICATION

Wine maker description

A delicate and complex barrel fermented Sauvignon Blanc. Lime yellow in colour. Inviting notes of kime cordial and asparagus with hints of pomegranate. A flinty, chalky, textured wine with hints of granite and a soft acidity and good length. Riper whiffs of dried apricot and candied sweets complete this interesting and unusual picture.

Varieties

100% Sauvignon Blanc

Origin

Wine of Origin Stellenbosch

Vinification details

The grapes were picked in early morning and transported to the cold container for overnight storage. The next day the grapes were first bunch sorted before being destemmed and then berry sorted. The berries went straight into the press, and the juice there after was settled for 2 days before being racked and inoculated for fermentation. The wine was fully barrel fermented for 13 days and aged a further 8 months, before being lightly filtered and bottled.

Date of bottling

25th January 2024

Analysis

pH 3.45
Residual sugar 1.6g/l

Total acidity 6.6g/l
Alcohol 12%

PROVENANCE

Vineyard – Da Capo, Sir Lowry's Pass, Helderberg

Soils

Granite/Tukulu (decomposed granite)/Table Mountain Sandstone

Aspect

South west

Area

2.21 Ha

Trellising

Vertical Shoot Positioning

Irrigation

Drip

Predominant wind

SE Summer/NW Winter

Date of planting

2006

Clones

SB – 316/317, Sem – GD1

Balling at picking

21.2°B

