



VINE DRIED SAUVIGNON BLANC 2014

Range:	Speciality Range
Cultivar:	Sauvignon Blanc
Origin:	Stellenbosch



TASTING NOTES

Straw Wine, made from Sauvignon Blanc grapes that have been dried to concentrate their juice. The result was a deliciously vibrant, yet sweet and syrupy wine with an alluringly different flavour profile. Pineapple pieces in syrup, guava and tropical fruits, with subtle lime aromas on the nose. A fresh, juicy palate, its vibrant acidity the perfect counterbalance to sweetly tropical notes.

VINEYARD FACTS

Produced from a single vineyard block grown at 190m altitude on an east-facing slope in Tukulu soil. Limited sunshine exposure and cooler climes contribute elegance to the wine. Each vine is picked back to a single bunch for concentration of flavour. The grapes are dried on mats for 2 - 3 weeks and turned minimally, caramelizing flavours on the sun-exposed side, the other conserving acidity. Average yield is 6 tons per hectare, 1.1 tons being used for the Sun-Dried Sauvignon Blanc.

WINEMAKING

The grapes are whole-bunch pressed and the juice is fermented in barrels. The wine is immediately racked from the lees to retain fruit freshness and acidity.

ANALYSIS

Alc.: 10 % RS: 198.4 g/l TA: 7.9 g/l pH: 3.51
