



Swartland wine of Origin

Sauvignon blanc

Vintage: 2017
Composition: 100% Sauvignon blanc
Vineyard: Single vineyard, Trellis
Vine age: 16 years
Yield : 6 - 8 tons/ ha
Soil type: Schist

Vinification & Cellar notes

All grapes are handpicked during the early morning hours and then cooled overnight in a temperature - controlled room at 5 °C. Grapes are then crushed, destemmed and pressed. The free run and pressed fractions are kept separate. Dry ice (CO₂) is used during this process to prevent oxidation. The juice settles in stainless steel tanks for 48 hours at 8 °C. The clear juice is then racked from the thick lees and inoculated with VIN 7 and QA 23 yeast. Fermentation, which takes place at 12°C, takes average 30 days to complete. After fermentation, the wine is given a low dose of sulphur and left on the lees for four months before it is blended and bottled.

Tasting notes & Food pairings

Colour: Lemon green
Nose: Fresh tropical fruit , gooseberry and hints of asparagus.
Palate: Tropical fruit and a medium bodied mouth feel with a crisp acidity
Food: Seafood with Asian flavours such as lime, pea soups, grilled chicken or lamb



ALCOHOL 13.58% RS 2.2 g/L pH 3.36 TA 6 g/L TOTAL SO₂ 110 mg/L

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