



KLOOVENBURG VINEYARDS

Sauvignon blanc

Vintage:	2016
Grapes:	100% Sauvignon blanc
Origin:	Swartland, South Africa
Vineyard:	Grapes come from two sites, trellised
Vine age:	7 - 14 years
Rootstock:	Richter 110
Aspect:	South and South - east facing slopes
Soil:	Malmesbury shale and weathered sandstone
Yield :	6 - 8 tons/ ha

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.

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 13.68%

RS 2.1 g/L

pH 3.09

TA 5.5 g/L

TOTAL SO₂ 110 mg/L