

KLOOVENBURG

ANNO 1704

P.S. du Toit



Sauvignon blanc

Vintage	2022
Composition	100 % Sauvignon Blanc
Vineyard	Single vineyard, Trellis
Vine age	13 years
Soil types	Schist
Yield	6 - 8 ton/ ha

Vinification and 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. 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 Oenoferm X-thiol. Fermentation, which takes place at 12°C, takes average 20 days to complete. After fermentation, the wine is given a low dose of sulphur and left on the lees for three months before it is blended and bottled.

Tasting notes and food pairings

Colour	Lemon green
Nose	Fresh tropical fruit, like white peach and gooseberry
Palate	The palate follows through with a medium bodied feel of crisp acidity to ensure a refreshing zesty Sauvignon Blanc.
Food	Pairs well with Sushi, Seafood, Grilled Chicken, Asian cuisine.



ALCOHOL 13.22%

RS 1.9 g/L

pH 3.36

TA 6.4 g/L

TOTAL SO2 71 mg/L