

# KLOOVENBURG

ANNO 1704

*P.S. du Toit*



## *Sauvignon blanc*

|                    |  |
|--------------------|--|
| <b>Vintage</b>     | 2023                                     |
| <b>Composition</b> | 100 % Sauvignon Blanc                    |
| <b>Vineyard</b>    | From two different blocks on the estate. |
| <b>Vine age</b>    | 14 years                                 |
| <b>Soil types</b>  | Schist                                   |
| <b>Yield</b>       | 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 (CO<sub>2</sub>) 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 yeast, 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

|               |   |
|---------------|---|
| <b>Colour</b> | Lemon green   |
| <b>Nose</b>   | Awakens bright aromas of fresh tropical fruit like litchi and white peach.  |
| <b>Palate</b> | The palate follows through with a medium bodied feel of crisp acidity to ensure a refreshing zesty Sauvignon Blanc. |
| <b>Food</b>   | Pairs well with Sushi, Seafood, Grilled Chicken, Asian cuisine.   |



|                |            |         |            |                   |
|----------------|------------|---------|------------|-------------------|
| ALCOHOL 12.97% | RS 1.6 g/L | pH 3.30 | TA 6.7 g/L | TOTAL SO2 98 mg/L |
|----------------|------------|---------|------------|-------------------|