

# KLOOVENBURG

ANNO 1704

*P.S. du Toit*



## *Sauvignon blanc*

<b>Vintage</b>	2024
<b>Composition</b>	100 % Sauvignon Blanc
<b>Vineyard</b>	From two different blocks on the estate.
<b>Vine age</b>	15 years
<b>Soil types</b>	Schist
<b>Yield</b>	9 - 10 tons/ 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 passion fruit and banana.
<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 12.77%

RS 1.7 g/L

pH 3.43

TA 5.9 g/L

TOTAL SO2 78 mg/L