



SPARKLING SAUVIGNON BLANC

This Sparkling Sauvignon Blanc is made to be fun, fruity and fresh. The nose is full and intense with aromas of passion fruit, summer melons and a hint of lime. The palate is light and smooth yet with a zippy acidity to lift the tropical flavours of pineapple, pear and guava. A fresh brightness rounds off a delicious and refreshing sparkling wine, a perfect drink for a hot summer's day.

VINIFICATION

The Sparkling Sauvignon Blanc base wine is made in the traditional method, harvested by hand and gently whole-bunch pressed at low pressures in order to not extract bitter phenols. The juice was settled overnight and racked clean before fermentation. Fermentation took place at low temperatures in stainless steel tanks and took three weeks to complete. After the primary fermentation; the wine was stabilised and prepared for the secondary fermentation in bottle. The secondary fermentation in bottle took three months to complete and the wine was disgorged shortly thereafter.

Cultivar	Sauvignon Blanc
Vintage	Non-Vintage
Soil type	Weathered granite
Trellising	4 wire Perold
Pruning	Spur - 2 bud
Yield	6 - 12 ton/ha
Rootstock	US 8/7
Area of origin	Western Cape



Alcohol: 12.1% | Residual Sugar: 8.9 g / litre | Total Acid: 6.7 g / litre | pH: 3.07