



SAUVIGNON BLANC 2020

(100% Sauvignon Blanc)

VINEYARDS

The grapes used to make this wine come primarily from two adjacent old vineyards planted in 1981 and 1984 respectively. For obvious reasons, the one vineyard is called Spice Block and the other, Long Block. Yields are rarely above 7t/ha and therefore naturally produce wines of structure and superior concentration. In addition to this we have some youthful exuberance and modern clones planted in 2010. Our soils consist are made up of well-weathered granite with moderate amounts of clay and iron. Such soils elevate the aromatics and promote finesse in the wine.

VINIFICATION

Grapes are picked in the cool, early hours of the morning then packed into a cold room for further cooling. Once the grapes are below 10°C they are gently destemmed, crushed and pressed speedily to the tank. During this process, the sensitive Sauvignon Blanc juice is protected from oxidative degradation, through the judicious application of dry ice pellets. These pellets form an “insulation blanket” of carbon dioxide gas above the juice. The initial, free-run juice and press juice are managed separately, according to their character.

The juice is cold settled for 48 hours before it is racked from its sediments and inoculated with pure yeast cultures. Cold fermentation at 13°C locks in freshness and ensures an intense tropical fruit bouquet. After fermentation, the wine is kept on the gross lees for 4 months. This practice adds weight and texture to the palate.

TASTING NOTES, CELLARING & FOOD SUGGESTIONS

A phenomenal vintage, this wine has a delicate, pale straw colour with a light green hue. It has an intense aromatic kaleidoscope, rich with perfumed peach blossom, white pear, passion fruit, curry leaf and tangy lime. These wonderful aromas prevail on the palate with added guava, pineapple, and a hint of nettle. The roundness of the palate is perfectly balanced by a steely mineral zest and enjoyable long finish. Enjoy chilled with fresh sourdough bread and soft cheeses or lime drizzled game fish.



Accolades

2018 *Vintage*:
2018 Gilbert & Gaillard International
Challenge - Gold
2018 Michelangelo - Silver
2018 Veritas - Silver

Analysis

pH	3.57
Total Acidity	5.4 g/l
Residual Sugar	3.3 g/l
Alcohol	13.4 %

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