

**SAVANHA SUN SAUVIGNON BLANC 2017**

**WINEMAKER:**

Anton Swarts – Cape Wine Master

**ORIGIN:**

Breedekloof and coastal regions of the Western Cape.

**TERROIR / SOIL:**

Combination of alluvial, well-drained and aerated soils as well as decomposed granite soils from mountain foothills.

**VINEYARD AND CLIMATE CONDITIONS:**

Trellised and bush vines aged 12 to 20 years yielded the grapes for this wine. The vines received supplementary drip irrigation and produced 10 to 14 tonnes per hectare.

Average Temperature: Winter 10°C, Summer 26°C

Proximity to ocean: ≤120km

Annual Rainfall: 40mm – 200mm

**WINEMAKING:**

Grapes were harvested by hand from selected vineyard blocks. At the cellar, they were de-stemmed, slightly crushed and pressed. The juice of the individual block selections (some kept separate and some blended) was temperature control-fermented in stainless steel tanks, with selected yeast strains.

The best tanks were selected for the final preparation of the blend. Maturation occurred on the fine lees for two months prior to preparation for bottling.

**ANALYSIS:**

Alc	13.22 % vol	TA	5.6 g/L
RS	3.7 g/L	pH	3.4

**APPEARANCE:**

Pale green in colour with a yellowish hue.

**TASTING NOTE:**

This fresh and crisp unwooded wine is medium bodied, offering tropical fruit and subtle hints of green pepper and grassiness on the nose. These flavours carry through to the palate. Well-balanced and beautifully structured.

**SERVE WITH:**

Smoked salmon, grilled seafood, green salads and goat's cheese.



<sup>1692</sup>  
Spier