



SAVANHA

SAVANHA SUN CHARDONNAY 2019

WINEMAKER:

Anton Swarts – Cape Wine Master

ORIGIN:

Selected vineyards within the Breedekloof and Coastal regions of the Western Cape.

TERROIR / SOIL:

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

VINEYARD AND CLIMATE CONDITIONS:

Grapes were sourced from trellised and bush vines between 10 and 20 years old. The vineyards received supplementary drip irrigation and produced 10 – 14 tonnes per hectare.

Temperature: winter $\pm 10^{\circ}\text{C}$; summer $\pm 26^{\circ}\text{C}$

Annual rainfall: 40 mm – 200 mm

Proximity to ocean: ≤ 120 km

WINEMAKING:

The grapes were machine- and hand-harvested in the cool mornings of February and March. At the cellar the grapes were de-stemmed, slightly crushed and lightly pressed. A small portion of the slightly pressed juice was blended with the free-run juice and left to settle overnight. The following morning the clear settled juice of the individual block selections (some kept separate and some blended) were racked from their lees and inoculated with a selected yeast strain. Fermentation was temperature controlled in stainless steel tanks. Only the best tanks were selected for the final blend. Maturation occurred on the fine lees at least two months prior to bottling, to give extra body, elegance, flavour and freshness to the wine.

ANALYSIS:

Alc:	13.12 % vol	TA:	5.8 g/L
RS:	2.0 g/L	pH:	3.64

APPEARANCE:

Wine is clear, brilliant and green-to-pale straw in colour.

TASTING NOTE:

Unwooded, dry and fruit driven. This wine is fresh, crisp and flavourful with stonefruit, citrus, yellow and green apple aromas on the nose that follow through onto the palate.

SERVE WITH:

Serve slightly chilled. Enjoy with most starter dishes. This wine will pair well with poached or fried fish with citrus sauces, mushroom risottos and roasted chicken.

