



SAVANHA

SAVANHA SUN SAUVIGNON BLANC 2019

WINEMAKER:

Anton Swarts – Cape Wine Master

ORIGIN:

Selected vineyards within the Breedekloof region 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 14 and 22 years old. The vineyards received supplementary drip irrigation and produced 10 – 15 tonnes per hectare.

Temperature: winter 10°C; summer 26°C

Annual rainfall: 40 mm – 200 mm

Proximity to ocean: ≤120 km

WINEMAKING:

Grapes were machine-harvested in the cool mornings of February and March. Reductive winemaking techniques minimized unnecessary oxidation and protected the flavours. Cooled 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 specific yeast. 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 bottling, to give extra body and elegance to the wine.

ANALYSIS:

Alc:	13.36 % vol	TA:	5.7 g/L
RS:	1.6 g/L	pH:	3.53

APPEARANCE:

Pale green in colour with a yellowish hue.

TASTING NOTE:

This fresh, crisp and unwooded wine is medium-bodied, offering tropical fruit, gooseberry and subtle hints of citrus, green pepper and grassiness on the nose. These aromas and flavours are woven into the structure of this well-balanced wine. Truly a delicious wine to savour.

SERVE WITH:

Smoked salmon, grilled seafood, green salads and goat's cheese, or enjoy chilled on its own.

