

# THIS LIMITED RELEASE WINE DEMONSTRATES THE DISTINCTIVENESS OF SPECIFIC VINEYARD SITES AND REPRESENT OUR FINEST QUALITY.

## ORIGIN

The source of the fruit is a single vineyard site from the Jonkershoek Valley, Stellenbosch. The soil consists of decomposed granite and quartz.

#### WINEMAKING

Winemaking rules were broken to create a sophisticated style of South African Sauvignon Blanc. Made through wild fermentation and oaking in old French oak, the grapes were whole bunch pressed using a Champagne pressing cycle to ensure only the finest quality juice being used. The fermentation occurred naturally in 500  $\ell$  puncheons of which 20% was new.

The wine spent 9 months in 500 ℓ French oak barrels.

Bottled in November 2020.

#### WINEMAKER NOTES

Scents of fruit blossoms supported by notes of honeysuckle, white nectarine and melon. The mouth feel is fresh with flinty minerality while contributing to a vibrant lengthy finish.

### **FOOD PAIRING**

Green Thai curry and seared SASSI approved tuna

#### WINE DETAILS

Wine Analysis:

Cultivars:
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100% Sauvignon Blanc Alc 13.5% RS 1.8 g/L TA 6.8 g/L PH 3.00

