



Sauvignon Blanc 2023

Grape variety:	Sauvignon Blanc
Location:	Constantia
Soil type:	Clovelly, Tukulu (dark)
Trellising:	Elongated Perold
Age of vines:	5 – 23 years
Irrigation:	None (dry land cultivation)
Yield:	6,4 t / ha
Harvest Date:	mid February to early March 2023
Vinification:	Part whole bunch pressing, part skin contact for 10 hours. Selection of five yeast strains. Fermented 15°C / 16°C for 21 days.
Barrique:	None
Bottling date:	From July 2023
Alcohol:	14,18 %
Res. Sugar:	3,4 g/l
Total acidity:	6,3 g/l
pH:	3,28
Total SO ₂ :	125 ppm
Comments:	The wine has a pale lemon yellow colour and a bouquet reminiscent of green figs with hints of gooseberries and an intrusion of green peppers. The wine is dry, full bodied and has a long lingering finish.

