

Earthbound Organic Sauvignon Blanc 2014

Colour: Brilliantly clear with tinges of green.

Nose: Notes of grassy and tropical flavours.

Taste: Packed with litchi and guava flavours on the taste balanced by good, firm acidity.

Enjoy with pork and also with cream-based chicken dishes.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Earthbound Organic Wines - CLOSED

winemaker : Samuel Viljoen

wine of origin : Darling

analysis : alc : 13.84 % vol rs : 1.63 g/l pH : 3.71 ta : 6.89 g/l

type : White

pack : Bottle **size :** 0 **closure :** Screwcap

2014 International Wine and Spirit Competition - Bronze

2014 Decanter World Wine Awards - Silver

in the vineyard : Farm Manager: Hennie van der Westhuizen

Background

The grapes for the Earthbound range of mostly organic wines are sourced from Fairtrade-accredited Papkuilsfontein Vineyards near Darling, close to South Africa's rugged West Coast. The farm has 375 ha under vine of which 173 ha is organically grown.

Organic

The vines were certified as organic by the Société Générale de Surveillance (SGS) after a three-year conversion process.

Fairtrade-accredited

For every ton of grapes harvested for this wine, a premium of €0,50 is paid that goes towards projects intended to benefit workers on the farm, Papkuilsfontein Vineyards, near Darling. A joint body, representing the workers decides on how premiums will be spent.

BWI member

Papkuilsfontein is a member of the Biodiversity & Wine Initiative that seeks to protect the wealth of biodiversity found in the Cape Floral Kingdom by rehabilitating land on wine farms to indigenous habitat.

Vineyards

The grapes from this wine come from two dry-farmed blocks trellised on a three-wire hedge system, planted in 1999 and 2000

about the harvest: The grapes were harvested at 23° to 24° Balling.

Yield: 10t/ha

in the cellar : Each vineyard block was individually vinified, with some receiving skin contact for up to six hours to enhance flavour extraction and to temper the acidity. The fruit was crushed and cool-fermented in temperature-controlled stainless steel tanks at 13° to 14° C. The wine was left on the lees for a short period to enhance the mouthfeel and ageing potential.

