

## Garden Route Sauvignon Blanc 2014

Colour: Clear crisp translucent colour. Bouquet: Green pepper, cut grass and tropical fruit nose Taste: Fresh tropical fruits and cut grass/green pepper pallet with a mineral flint finish

**variety** : Sauvignon Blanc | 100% Sauvignon Blanc

**winery** : De Krans Wines

**winemaker** : Louis van der Riet

**wine of origin** : Outeniqua

**analysis** : alc : 13.26 % vol rs : 2.51 g/l pH : 3.35 ta : 5.74 g/l

**type** : White **style** : Dry **taste** : Fruity

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

**in the vineyard** : These vineyards are situated between the peaks of the majestic Outeniqua Mountains. Panted in rocky granite soils on 4 wire Perold trellis over 600m above sea level.

**about the harvest**: Harvesting takes place mid March during early morning to ensure the coolest possible berries. The fruit is handled with extreme care and only the best berries are hand selected.

**in the cellar** : At the cellar the clusters are destemmed and lightly crushed into a closed tank and left on the skins till the next day. Then the juice is separated and softly pressed after which fermentation takes place at cool temperatures for about a month. The wine is left on it's lees for another 6 months before bottling.

