

## Garden Route Sauvignon Blanc 2015

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

Great with fresh cob or stumpnose with lime dressing, any pâté and salads

**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 : 3.10 g/l    pH : 3.33    ta : 5.89 g/l

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

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

Champion Sauvignon Blanc: Klein Karoo Young Wine Show 2012, 2014  
Silver medal SANW 2011  
Bartho Eksteen Top 10 2012 vintage)  
Michelangelo Awards: Silver 2013

**in the vineyard :** These vineyards are situated between the peaks of the majestic Outeniqua Mountains. Planted 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.

