

Earthbound Organic Sauvignon Blanc 2015

Colour: Brilliantly clear with tinges of green.

Bouquet: Notes of grassy and tropical flavours. Mineral.

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

Enjoy with lightly cooked creamy mussels or grilled fish. Fresh tasting dishes with cream cheese and chives, tomatoes, basil and green onions, olives, chicken or pan fried salmon.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Earthbound Organic Wines - CLOSED

winemaker : Samuel Viljoen

wine of origin : Darling

analysis : alc : 12.91 % vol rs : 1.61 g/l pH : 3.23 ta : 6.25 g/l

type : White

pack : Bottle **size :** 750ml **closure :** Screwcap

Earthbound Wines are born of harmony between man and nature and this principle applies to every aspect of the winemaking process and beyond. Our vines are planted and maintained in line with ecological and sustainable farming practices and are certified as organic by Lacon and our commitment to the earth and the people who make our wines doesn't end with the harvest. All our wines are Fairtrade and WIETA accredited meaning we look after the people who produce our wines. At Earthbound we truly believe that what is good for the earth is good for its people and vice versa.

in the vineyard : The deep, red Tukulu soils of Papkuilsfontein situated just 25km from the sea, have an excellent capacity to retain water. The cooling Atlantic Ocean breezes and a protective range of hillocks, create an optimal micro climate for excellent growing conditions and ripening of the grapes. The farm also has an above-average rainfall of just under 570 mm for the West Coast. The grapes for this wine come from two dry-farmed blocks trellised on a three-wire hedge system, planted in 1999 and 2000, and yielding around 4/ha. Suckering and tipping of the vines ensure good aeration, light penetration and bud fertility.

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

Yield: 4t/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.

CELLARMASTER Andrea Freeborough

WINEMAKER Samuel Viljoen

