

## Spice Route Sauvignon Blanc 2015

Tropical and grapefruit notes on the nose, with typical Darling lime character. Intense lingering mouthfeel reminiscent of the cool climate granite soils of this dryland farmed vineyard.

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

**winery** : Spice Route Winery

**winemaker** : Charl du Plessis

**wine of origin** : Darling

**analysis** : **alc** : 13.5 % vol **rs** : 1.9 g/l **pH** : 3.39 **ta** : 6.1 g/l

**type** : White **style** : Dry **body** : Soft **taste** : Mineral

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

**in the vineyard** : Spice Route Sauvignon Blanc is grown on the cool rolling hills outside Darling, on the Cape west coast. These trellised Atlantic vineyards – just 4km from the Ocean - on deep red oakleaf soil are amongst the finest Sauvignon Blanc vineyards in South Africa. Dryland farming and careful selected blocks result in Sauvignon Blanc with exceptional depth, flavour and character.

**about the harvest**: Grapes from trellised vineyards were picked at 23° balling. Harvesting was done partly by hand and partly by machine harvester and yields varied from 5 to 7 tons per hectare. The machine harvester was used during the night, ensuring the grapes arrived at the cellar cool.

**in the cellar** : 2015The bunches were destalked and crushed under reductive conditions, into static drainers and press. The skins were pressed at 0.9 bar of pressure and the juice was cold settled for 24 hours, prior to fermentation. Cold fermentation took place in stainless steel tanks at 10, 5 - 12 Degree Celsius. No malolactic fermentation was allowed.

