

Grand Vin de Stellenbosch Sauvignon Blanc 2016

This crisp and vibrant modern Sauvignon Blanc has well defined gooseberry and green pepper aromas on the nose and is complimented by soft, ripe passion fruit flavours on the palate with a long, exquisite finish.

Perfectly complemented with any pasta dish, delicate fish like sole and dishes with tangy dairy ingredients.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Origin Wine

winemaker : Seugnet Rossouw

wine of origin : Stellenbosch

analysis : alc : - % vol rs : - g/l pH : -

type : White style : Dry body : Medium

pack : Bottle size : 750ml closure : Cork

ageing : Consume within 2-5 years

in the vineyard : Vines planted in 2005 Yield: 9 t/ha Soil: Hutton Soil Irrigation: Drip irrigation only supplement towards ripening. Trellising: 4 wire Perold system

about the harvest: The grapes were harvested at different levels of ripeness to ensure complexity of flavours and fresh, delicate acidity. the fruit was picked early in the morning to preserve flavours, kept cold, and pressed immediately on arrival at the winery.

in the cellar : The resulting juice was treated reductively, keeping oxygen out and preserving the delicate flavours. the wine was fermented in stainless steel tanks at low temperature and then kept on the lees for another three months to enhance mouthfeel.