

Game Reserve Sauvignon Blanc 2016

This seductive Sauvignon Blanc oozes gooseberry and passion fruit, with notes of ripe figs, lemon grass and capsicum. Following through is a delicious concentration of tropical fruit, nettles and cut grass flavours on the palate. A versatile wine with crisp, lively acidity and a dusty pebble finish.

Enjoy as an aperitif with grilled, smoked and spicy fish and chicken dishes.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Game Reserve Wines

winemaker : The Game Reserve Winemaking Team

wine of origin : Coastal Region

analysis : alc : 12.57 % vol rs : 2.5 g/l pH : 3.35 ta : 6.3 g/l

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

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

The Fish Eagle

With its striking black and white plumage and haunting call, the fish eagle (*Haliaeetus vocifer*) is a well loved African symbol with an impressive wingspan of around two metres. These splendid birds of prey can be seen soaring above our Robertson estate scaring small birds away, thereby preventing damage to the ripe grapes before harvest.

in the vineyard : The grapes are from 8 different vineyards in the Coastal region (Firgrove, Stellenbosch and Groenekloof, Darling) - all the sites are carefully selected for the natural cooling effect that is gained from their close proximity to the ocean, their Mediterranean climate, the geological diversity of their soils and for their viticultural practices.

about the harvest:

Handpicked during the first 2 weeks in February 2015 between 21° - 24° B. The criteria that is used for picking is the physical signs of ripeness plus the flavour development that is determined by tasting the berries.

in the cellar :

Reductive treatment from vineyard to bottling in order to capture the varietal flavours. Destalked, mash cooled with 12 - 18 hours skin contact and cool fermentation at 10° - 14°C. The wine undergoes three months of full lees contact after alcoholic fermentation.

