

Earthbound Organic Sauvignon Blanc 2017

Colour: Brilliantly clear with tinges of green.

Bouquet: Stone fruit, pear and pineapple

Palate: Tropical with hints of asparagus, lively and fresh with delightful aftertaste

Enjoy with pork and also with cream-based chicken dishes.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Earthbound Organic Wines - CLOSED

winemaker : Samuel Viljoen

wine of origin : Darling

analysis : alc : 12.00 % vol rs : 1.25 g/l pH : 3.33 ta : 7.0 g/l

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

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

Background

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.

What does Organic mean?

The grapes for this wine come from Papkuilsfontein Vineyards, a farm near Darling. The vines were certified as organic by Lacon GmbH.

Lacon GmbH, having locations in Germany, Austria, Eastern Europe, Asia and Africa, offers a wide variety of certifications in the fields of farming and food processing. The entire food-chain, from seeds and feed up to the final product reaching the consumer, is put to test. Lacon certifies companies operating globally as well as small producers and farmers. Distinguished references and national and international accreditations (DAKKS, BMWFJ, USDA, APEDA etc.) are proof of Lacon's competence..

What does Fairtrade-accredited mean?

For every ton of grapes harvested for this wine, a premium is paid that goes towards projects intended to benefit workers on the farm, Papkuilsfontein Vineyards, near Darling. A joint body, representing the workers decides on how premiums will be spent. To date premiums have been directed towards computer facilities, as well as appliances for the recreation room. The building of a community hall is in the final stage of planning.

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°C to 14°C. The wine was left on the lees for a short period to enhance the mouthfeel and ageing potential.