

Spice Route The Amos Block Sauvignon Blanc 2017

A feat for such a variety in the hot Swartland climate, this is the antithesis of Sauvignon Blanc, subtle, delicately fragrant, all in the texture.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Spice Route Winery

winemaker : Charl du Plessis

wine of origin : Swartland

analysis : alc : 13.0 % vol rs : 1.8 g/l pH : 3.57 ta : 5.9 g/l

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

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

in the vineyard : This unique bushvine vineyard of Sauvignon Blanc was planted in 1965 and it is the oldest existing block of the variety in South Africa. Farmed without irrigation, only in exceptionally clement vintages does this vineyard transcend the Swartland.

about the harvest: This single vineyard was hand-harvested over two days, at 21,5 degree balling, with a natural acidity of 7 g/l.

in the cellar : The bunches were gently destalked and the juice was pressed off and settled down for 48 hours, prior fermentation. Cold fermentation took place in stainless steel tanks.

