

Garden Route Sauvignon Blanc 2017

Colour: Clear crisp translucent colour. Bouquet: Green pepper, cut grass, fynbos and tropical fruit nose. Taste: Fresh tropical fruits and cut grass/green pepper pallet with a mineral flint finish

Great with fresh cob or stumpnose with lime dressing, any pâté and salads

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : De Krans Wines

winemaker : Louis van der Riet

wine of origin : Outeniqua

analysis : alc : 13.26 % vol rs : 3.10 g/l pH : 3.33 ta : 5.89 g/l

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

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

Champion Sauvignon Blanc: Klein Karoo Young Wine Show 2012, 2014
Silver medal SANW 2011
Bartho Eksteen Top 10 2012 vintage)
Michelangelo Awards: Silver 2013

in the vineyard : These vineyards are situated between the peaks of the majestic Outeniqua Mountains. Panted in rocky granite soils on 4 wire Perold trellis over 600m above sea level.

about the harvest: Harvesting takes place mid March during early morning to ensure the coolest possible berries. The fruit is handled with extreme care and only the best berries are hand selected.

in the cellar : At the cellar the clusters are destemmed and lightly crushed into a closed tank and left on the skins till the next day. Then the juice is separated and softly pressed after which fermentation takes place at cool temperatures for about a month. The wine is left on it's lees for another 6 months before bottling.

