

Le Pommier Sauvignon Blanc 2018

Pale green with light straw hues on the colour. The nose is laden with gooseberry, tropical fruit with a hint of nettles. The palate shows lime, citrus and gooseberry fruit with a flinty, mineral finish.

This is an excellent partner with most seafood and salads.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Le Pommier Wine Estate

winemaker : Le Pommier Winemaker

wine of origin : Stellenbosch

analysis : alc : 13.51 % vol rs : 1.87 g/l pH : 3.33 ta : 6.23 g/l

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

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

2018 SAWWA Awards - Gold

ageing : 1-2 years

in the vineyard : Blending: 100% Sauvignon blanc

Situation: East and north-south facing row direction

Altitude: 350m

Distance from sea: Approximately 23.5km

Soil Type: Gritty sand, scree covering granite, deposits of weathering products of granite

Rootstock: R99

Age of vines: 15 years

Trellising: Vertical hedge

Pruning: Cordon

Irrigation: Drip

about the harvest: Picking date: February 2018

Yield: 9 tons/ha average

in the cellar : Yeast: VL3

The grapes were de-stemmed and crushed. The juice was immediately pressed and cold settled for 2 days at 8°C. Thereafter the clear juice was racked off its lees and inoculated. After fermentation the wine was left on the fine lees in stainless steel tanks for 6 months.

Malolactic fermentation: None

Wood aging: None

Bottled: April 2018

