

## Stonedance Sauvignon Blanc 2018

A complex wine with a crisp acid and tropical fruit flavors. Elegant balance of fruit and minerality.

Enjoy with grilled fish, cheeses and gazpacho. Serve between 10 - 12 OC for best results.

**variety** : Sauvignon Blanc | 100% Sauvignon Blanc

**winery** : Piekenierskloof Wine Company

**winemaker** : Jaco van Niekerk

**wine of origin** : Swartland

**analysis** : **alc** : 12.00 % vol **rs** : 3.5 g/l **pH** : 3.05 **ta** : 6.2 g/l

**type** : White **taste** : Fruity

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

**ageing** : Can cellar for 1 – 2 years.

The natural environment, in particular, soil, topography and climate, influence the flavour and quality of grapes. It is this sense of place that imparts a wine with its characteristic taste and flavour. Our winemaking team continually strives to increase this expression of place during growing and winemaking - in order to craft characterful wines – a process we describe as 'dancing with stones'.

**in the vineyard** : Grapes are sourced from Fairtrade certified vineyards predominantly in the Swartland region. These 13-22 year old vineyards are trellised and grow on oak leave soils. The vineyards are meticulously farmed and managed to yield below 6 tons per hectare.

**about the harvest**: Grapes were machine harvest very early in the morning allowing the fruit to retain their flavour.

**in the cellar** : Only the free run juice was used, allowed to settle and inoculated with selected yeast strain, fermenting under controlled conditions at 12°C.

