

Bergsig Sauvignon Blanc 2019

Bergsig Sauvignon Blanc has the appetite appeal of crunchy summer fruits with a vein of lemony freshness. The ideal food partner on a hot summers day.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Bergsig Estate

winemaker : De Wet Lategan

wine of origin : Bredekloof

analysis : alc : 12.60 % vol rs : 1.9 g/l pH : 3.29 ta : 6.5 g/l

type : White **style :** Dry

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

in the vineyard : Terrior:

Mediterranean climate with $\pm$ 980mm rainfall per year. The Estate is located in the upper slopes of the Breede River Valley at 240 - 350m above sea level. Winters are cold with snow until late in Spring. Temperatures during Spring are low resulting in slower ripening. Harvest usually starts 2 - 3 weeks later than other wine areas. Significant temperature variation with warm days ensures good sugar development while the drop in temperature at night preserves the balance of natural acids in the grapes. The soil is defined by a major geological fault, the Worcester Fault, which runs through the valley. Hills are composed of weathered sandstone and the valley floor is sedimented by a diversity of soil parent materials.

