

Vondeling Sauvignon Blanc 2019

The wine has a delicate, pale straw colour with a slight green edge. It displays an aromatic kaleidoscope, rich with perfumed peach blossom, white pear, passion fruit and lime. These wonderful aromas prevail on the palate with added guava, pineapple, potpourri and a hint of nettle. The roundness of the palate is perfectly balanced by a steely mineral zest and enjoyable long finish. Enjoy chilled with fresh sour dough bread and soft cheeses or lime drizzled game fish.

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variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Vondeling Wines

winemaker : Matthew Copeland

wine of origin : Paarl

analysis : **alc** : 12.7 % vol **rs** : 3.8 g/l **pH** : 3.40 **ta** : 5.65 g/l

type : White **style** : Dry

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

2018 Gilbert & Gaillard International Challenge Gold

2018 Michelangelo Silver

2018 Veritas Silver

ageing : Enjoy chilled with sundried figs, fresh sour dough bread and soft cheeses.

in the vineyard : The grapes used to make this wine come from two adjacent old vineyards planted in 1981 and 1984 respectively. For obvious reasons the one vineyard is simply called the Spice Block and the other the Long Block. Yields are rarely above 7t/ha and therefore naturally produce wines of structure and superior concentration. Our soils consist primarily of deep, well-weathered granite with moderate amounts of clay and iron. Such soils elevate the aromatics and promote finesse in the wine.

about the harvest: Grapes are picked in the cool, early hours of the morning then packed into a cold room for further cooling.

in the cellar :

Grapes are picked in the cool, early hours of the morning then packed into a cold room for further cooling. Once the grapes are below 10°C they are gently destemmed, crushed and pressed speedily to tank. During this process, the sensitive Sauvignon Blanc juice is protected from oxidative degradation, through the judicious application of dry ice pellets. These pellets form an "insulation blanket" of carbon dioxide gas above the juice. The initial, free-run juice and press juice are managed separately, according to their character.

The juice is cold settled for 48 hours before it is racked from its sediments and inoculated with pure yeast cultures. Cold fermentation at 13°C locks in freshness and ensures an intense tropical fruit bouquet. After fermentation, the wine is kept on the gross lees for 4 months. This practice adds weight and texture to the palate.

