

## Le Grand Domaine Grand Vin Selection Sauvignon Blanc 2018

This crisp and vibrant modern Sauvignon Blanc has well defined gooseberry aromas on the nose and is complemented by soft, ripe passion fruit flavours on a full palate with a long, lingering finish.

**variety :** Sauvignon Blanc | 100% Sauvignon Blanc  
**winery :** Le Grand Domaine  
**winemaker :** -  
**wine of origin :** Devon Valley  
**analysis :** alc : 13.9 % vol rs : 1.9 g/l pH : 3.38 ta : 6.2 g/l  
**type :** White **style :** Dry **body :** Medium **taste :** Fruity  
**pack :** 0 **size :** 750ml **closure :** Cork

### in the vineyard :

Vineyards in Devon Valley area benefit from close proximity to both Indian and Atlantic ocean with cool sea breezes that influence the mild Mediterranean climate.

Yield: 7 t/ha

Soils have evolved from decomposed Cape Granite and range from deep well drained clay loam to gravelly and sandy duplex soils positioned on clay.

Irrigation: Dry land

Trellising: 5 wire Perold system

**about the harvest:** The grapes were harvested at 22.5 °B on 13 Feb 2018.

**in the cellar :** The fruit was picked early in the morning, kept cold, and pressed after 15 hours of skin contact to extract extra flavour from the grape skins. The resulting juice was treated reductively, keeping oxygen out and preserving the delicate flavours. The juice fermented for 18 days at an average of 13 °C in Stainless steel tanks and then kept on the lees until bottling took place on 31 Jul 2018.

