

Bergsig Sauvignon Blanc 2020

Crisp and lively, enriched with intense fruit flavours. A well balanced Sauvignon Blanc with powerful aromas of gooseberry, green figs and passion fruit followed by a lasting finish of fresh lime and notes of minerality.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Bergsig Estate

winemaker : De Wet Lategan

wine of origin : Breedekloof

analysis : alc : 13.24 % vol rs : 3.2 g/l pH : 3.5 ta : 5.8 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.

in the cellar :

Skin contact was allowed prior to settling and thereafter cold fermentation in Stainless Steel tanks.

