

Jan Harmsgat Sauvignon Blanc 2019

Crisp, elegant and fresh, JHG's cultivar presents with light notes of green fig and gooseberries on the palate.

Style: Crisp, fresh, fruit driven style

Nose: green figs, gooseberries, guava

Palate: Elegant with fresh lingering after taste.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Jan Harmsgat

winemaker : .

wine of origin : Robertson

analysis : alc : 12 % vol rs : 2.9 g/l pH : 3.2 ta : 7.1 g/l va : 29 g/l so2 : 95 mg/l

type : White **style** : Dry

pack : Bottle **size** : 750ml **closure** : 0

Our philosophy is to create delicious single-block wines - this is the smallest production unit for vineyards and may not exceed six hectares per cultivar. Since 1723, Jan Harmsgat Farm, or JHG, is situated on the most southern tip of the Robertson Wine valley along the foothills of the Langerberg Mountains.

in the vineyard :

Our unique position borders with the dry conditions of the Karoo as well as the cool sea breezes from the Coastal Regions. The direction of planting runs from east to west.

Highlighting our vineyard's unique characteristics, maturation takes place in neutral vessels. We invite wine lovers world-wide to taste the beauty of our valley.

in the cellar : The JHG vinification process is conducted with minimal interference, using spontaneous fermentation and no enzymes during fermentation. Due to minimal interference through vinification, sediment may occur.

With six months on the lees and no wood maturation, its nose is fruit driven with a gentle, lingering aroma.

Maturation: Stainless tank

6000 Bottles produced

