

Fryers Cove Bamboes Bay Hollebaksstrandfontein Sauvignon Blanc Reserve 2020

A full structured Oak and Clay Pot fermented Sauvignon Blanc then aged for 18 months. Profound minerality with lemon, citrus, white flowers and some fresh hay. The intense palate is rich, creamy, chalky packed with our unique "kelp" personality we seem to get from our shores of the Atlantic Ocean. Remarkably balanced, complex dry finish.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Fryers Cove Vineyards

winemaker : Liza Goodwin

wine of origin : Coastal Region

analysis : alc : 13.5 % vol rs : 2.9 g/l pH : 3.45 ta : 5.5 g/l

type : White **style :** Dry **body :** Full **wooded**

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

ageing : Due to the style, character and quality of Fryer's Cove Bamboes Bay range, we believe that this limited production wine must be at least a year and half in bottle before release, only then does it show it's real potential, continuing on for a further 5 to 7 years to reach its peak - we hope you will savour this experience too

The original name of the farm at Bamboes Bay. Translated from the Dutch, the name means a "hollow bin" and "beach fountain". In earlier days, farmers in this arid area used it as source of fresh water for their livestock from this "fountain" down in this hollow.

Production: 1, 685 bottles individually numbered in sequence

in the vineyard : Hutton type top layer with unobstructed lower layers of calcic soil. Lots of lime in the lower parts.



Fryers Cove Vineyards

West Coast

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