

Boland Cellar Classic Selection Sauvignon Blanc 2021

This crisp, fruity Sauvignon Blanc is characterised by vibrant freshness and upfront fruit flavours and aromas. It presents a medley of tropical fruit flavours with prominent litchi, passion fruit and lime. An elegant wine with typical Sauvignon Blanc flavours.

Delicious with meat carpaccio, seafood and salads – or simply on its own.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Boland Cellar

winemaker : Boland Winemaking Team

wine of origin : Coastal Region

analysis : alc : 12.5 % vol rs : 3.7 g/l pH : 3.24 ta : 6.6 g/l

type : White **style :** Dry **body :** Light **taste :** Fruity

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

2021 Mundus Vini Summer Tasting - Gold

2021 Michelangelo Awards - Double Gold

2020 Ultra Wine Challenge Awards - Silver

The Classic Selection range of single cultivar wines comprises distinct, carefully blended wines from different parts of the renowned Paarl wine region.

The style is marked by climatic and maritime influences of the nearby ocean and the Boland mountain ranges that result in fresh, fruit-driven wines that reflect typical varietal character and flavour.

in the vineyard :

Vineyards are sourced from the cooler coastal regions and from the warmer Paardeberg area. Mostly planted in granite and shale soils which promote high natural acidity for which Sauvignon Blanc is known. Vineyards situated in these cooler regions enhance the vibrant tropical flavours while the warmer Paarl vineyards offer ripe richness with stone and melon fruit flavours. The two styles are blended together to create a crisp, fresh and balanced wine.

about the harvest: Harvested around mid-February.

in the cellar :

The grapes and juice are kept as reductive as possible to avoid exposure to oxygen in order to preserve the quality and maintain the typical tropical flavours. After crushing, skin contact was allowed for an extended period to provide structure and flavour.

The juice underwent a cool fermentation of 12 - 15°C for a period of 20 days. Fermented dry, the wine was left on the lees for a further three months, resulting in a full flavoured wine with a ripe, fresh aftertaste.

