

Fryers Cove Cape West Coast Sauvignon Blanc 2021

Concentrated aromas on the nose of guava, pawpaw, green fig and limes. This wine is fresh, bright and bursting with vibrant citrus fruit, mouthwatering grapefruit and wonderful saline savouriness that makes it a fantastic food pairing.

Pairs well with sashimi, oysters, cerviche – anything from the sea as well as salads and grilled chicken.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Fryers Cove Vineyards

winemaker : Liza Goodwin

wine of origin : Bamboes Bay

analysis : alc : 13 % vol rs : . g/l pH : .

type : White **style :** Dry

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

FORGED OF THE EARTH, TEMPERED BY THE SEA

in the vineyard : The fierce, unforgiving West Coast with its bracing Atlantic winds and rugged coastline work well for our Sauvignon Blanc and we have learned to understand the lay of the land. Our vineyards are planted on Western slopes in heavily decomposed granitic soils. The wind brings a cool, sea breeze, which helps to maintain good health in our vineyards. 2021 was unusually cool and we experienced a leisurely ripening period which led to wonderful fruit concentration and complexity.

in the cellar : Our grapes were harvested in the cooler night and early morning to retain purity and freshness before being crushed and the juice transferred to temperature-controlled, stainless-steel tanks for fermentation. Our aim was to create a Sauvignon Blanc with concentration and depth that elegantly expresses its terroir from the Cape West coastline.



Fryers Cove Vineyards

West Coast

076 290 4372

www.fryerscove.co.za