

Chamonix Sauvignon Blanc 2022

On release our Sauvignon Blanc shows a pale straw colour with greenish highlights and ample, yet refined, aromas with scents reminiscent of tropical fruit and lemon grass, with figs and pomelo grapefruit on the palate. It is full and round with rich fruit sensations balanced by bracing natural acidity.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Chamonix Estate

winemaker : Neil Bruwer

wine of origin : Franschhoek

analysis : **alc** : 12.69 % vol **rs** : 2.3 g/l **pH** : 3.04 **ta** : 8.1 g/l

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

pack : Bottle **size** : 0 **closure** : Screwcap

in the vineyard : Grapes are selected from two vineyard sites of 5 hectares set in Greywacke soils at 450 meters above sea level on southwest facing slopes. The vines, which are an average age of 18 years, are planted at a density of 5000 vines per hectare and trained in the Cordon method.

in the cellar : Grapes are soft crushed and the must chilled overnight before fermentation for 20 days in stainless steel tanks. The wine will spend about 16 weeks on the lees in tanks, after which it is fined, filtered and bottled.



Chamonix Estate

Franschhoek

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