

Cederberg Old Ways Longavi Sauvignon Gris 2022

Sauvignon Gris is not as forthcoming on the nose as Sauvignon Blanc, but charming in its appeal and broad palate due to the softer acids and slightly raised perceived residual sugar

Due to the slightly higher residual sugar and lower acidity, Sauvignon Gris makes for an interesting food partner. Try it with anti-pasta favourites including kalamata olives, marinated artichokes and roasted peppers. Or simply enjoy it by the glass. Pair it with any tomato-based dishes such as caprese salad with basil pesto. It can even handle some spicier dishes such as penne arrabbiata and pizza with black olives and anchovies. Try it with summer favourites like smoked chicken salad or step it up to pair with coronation chicken for a special lunch.

variety : n/a | 100% Sauvignon Gris

winery : Cederberg Cellar

winemaker : David Nieuwoudt

wine of origin : Cederberg

analysis : alc : 13.5 % vol rs : 2.2 g/l pH : 3.51 ta : 6.1 g/l

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

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

2022 Tim Atkin SA Special Report - 92 points

ageing : Three to five years

Old Ways Longavi Sauvignon Gris 2022 is a collaboration between Chilean producer Julio Bouchon and South African winemaker David Nieuwoudt. Longavi, meaning "snake's head", draws on the spirit and legends of two continents.

Julio Bouchon's great-grandfather planted Sauvignon Gris on his Angostura farm in Colchagua Valley, Chile, in 1912. A century later, David Nieuwoudt, together with his friend Julio, became the first to grow this variety in South Africa in the Cederberg mountains, creating the country's first Sauvignon Gris.

about the harvest: Grapes are hand-harvested in the early morning at 23.5°B.

in the cellar : The grapes are then wholebunch pressed followed by one day of settling and then transferred into 400l French oak barrels. s. Natural fermentation takes place over the next 40 to 60 days at 13°C. Once fermentation is completed, the barrels are matured for up to five months with a monthly bâtonnage of the lees. No malolactic fermentation takes place. 4th fill tight-grain barrels with a medium toast are used for the Sauvignon Gris. Only two barrels of this wine are produced and minimal fining and filtration are used.



Cederberg Cellar

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