

## Fryers Cove Bamboes Bay Sauvignon Blanc 2023

This wine brims with a vibrant mix of citrus and passion-fruit aromas, while wisps of fresh seaweed awaken the senses. The nose follows through on the palate with intense lime and tropical flavours, rounded off with lingering salty minerality that is so typical of the Cape West Coast and Bamboes Bay.

Fresh Oysters, Grilled Calamari, Big fat garlicky Prawns. Wild Salmon Sashimi. Fresh Green Asparagus. Dishes with herbs and greens. Great with Fusion recipes containing Basil, Cilantro, Rocket and especially Mint. Superb with crisp salads with Chevre Cheese or feta prevailing. Wonderful with BBQ Chicken.

**variety :** Sauvignon Blanc | 100% Sauvignon Blanc

**winery :** Fryers Cove Vineyards

**winemaker :** Liza Goodwin

**wine of origin :** Coastal Region

**analysis :** alc : 12.5 % vol rs : 1.23 g/l pH : 3.57 ta : 6.91 g/l

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

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

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

**in the vineyard :** The Bamboes Bay Sauvignon Blanc vineyards are located 500m from the ice cold Atlantic along the Cape West Coast. Planted in Hutton-type soil layered with limestone which extends deep into the earth. . Bamboes Bay is South Africa's smallest demarcated wine ward.

**about the harvest:** The 2023 harvest was one of those standout years for growing Sauvignon Blanc grapes, a vintage to savour. It was marked by cool days with the ever-present sea mist rolling in from the cold Atlantic Ocean, wrapping our vineyards in a protective cloak. This led to optimal long and even ripening, with harvest starting the first week of March. The final ripening was quick and the healthy, flavourful grapes were picked at perfect sugar levels over a period of one week.

**in the cellar :** The winemaking process at Fryers Cove is, in true West Coast style, very straight forward with minimal intervention used as a basis. The Sauvignon Blanc grapes are firstly destemmed and then pressed, with only the finest free-run juice used for the Bamboes Bay range. Settling occurs overnight with a small amount of settling enzyme added. The juice is racked the next day and inoculated with yeast, whereafter it ferments for approximately a week. After fermentation, the wine is left to age on its lees to further broaden the mouthfeel.



### Fryers Cove Vineyards

West Coast

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