

Data sheet →

Sauvignon Blanc 2017



Available in
750ml

SITE & SOIL stony topsoil with gravelly-loamy subsoil

GRAPE VARIETY Sauvignon Blanc

VINTAGE 2017 A hot and extremely dry year, one that favoured the late-ripening varieties. Wines with extreme precision and the finest tannins.

DESCRIPTION This wine will cut through the worst head-cold you've ever had... So impressive with its intense nose of gooseberry, white currants and elderflowers. Very expressive on the palate as well – the juicy core of sweet fruit is beautifully supported by an elegant acidic structure. The wine is very lively, and vibrant all the way into the finish.



92 Points

- > **HARVEST** middle to late September, hand-selected in multiple passes
- > **FERMENTATION** 90% cooled fermentation in steel tank at 18–20°C, 10% in barriques at 22–24°C
- > **ÉLEVAGE** in steel tank on the fine lees
- > **ALCOHOL** 13.1% vol
- > **ACIDITY** 6.5 g/l
- > **RESIDUAL SUGAR** 3.2 g/l
- > **FOOD PAIRING** From shrimps to prawns to lobster – it loves them all, providing exciting accompaniment 'at eye-level'. Fish dishes as well, will do well with authoritative spices or heavier sauces. Additionally, the wine is very harmonious with hard cheeses.
- > **SERVING TEMPERATURE** 10-12°C
- > **MATURITY** 2018 - 2021