



SAUVIGNON BLANC 2019

WINE OF ORIGIN:

Western Cape

VITICULTURE:

The grapes were selected from vineyards in Durbanville and Darling. 2019 was one of the best Sauvignon Blanc vintages in history. The days were moderate with cool evenings, perfect for Sauvignon Blanc. Some leaf plucking in the bunch zone early in December to ensure enough sunlight on the bunches and to create a healthy microclimate around our bunches. What a vintage!

VINIFICATION:

The grapes were handpicked early in the morning and in some cases even during the night. We handle Sauvignon Blanc very reductively from the start with dry ice in the vineyard through to the fermentation vessel. The grapes were crushed as soon as it arrived (before 10am) with a CO2 blanket and given at least 12 hours skin contact. This was to extract all the beautiful flavours nestled in the skins. The juice was racked from the skins with gravity and settled for 24 hours. The clean juice was racked to the fermentation vessel where we inoculate with selected yeast strains and ferment very slow at 13 degrees Celsius. The wine spent 7 months on primary lees before being bottled with only a very coarse filtration.

WINEMAKER'S NOTE:

Lively and herbaceous with crisp layers of fruit. Intense palate with tropical and green elements. A serious wine with a long future. Will reward careful cellaring for the next 5 years.

ANALYSIS:

Alc - 14%vol RS - 2.5g/l TA - 6.1g/l pH - 3.62

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