



# VILJOENSDRIFT

• FINE WINES •

## SAUVIGNON BLANC

Aromas of green figs and asparagus, with cut-grass and granadilla undertones. Crisp and lively in the mouth with ultra fresh, zesty finish. Pale straw colour with a green tint. Drink now or within 1.5 years. One of the best vintages thusfar.

**VINTAGE:** 2018

**ORIGIN:** Robertson

**VARIETY:** 100% Sauvignon Blanc

**SOIL TYPE:** Sandy Clay Soils

### VINIFICATION

Grapes were harvested in two different batches – at 18° balling and the other at 22° balling for tropical fruit and green asparagus flavours. The grapes arrived in the cellar at 11°C. We worked in a very reductive way, kept the juice in cold storage for approximately one week and stirred the lees up daily. After a week the wine was racked and the fermentation process started – a very cold fermentation at 12° C. After fermentation the wine was kept on the lees for another two month. No MLF fermentation took place and the wine was bottled after contact with the lees and a fine filtration.

### ANALYSIS

**Alc:** 12.5%

**R.S:** 4.5 g/l

**pH:** 3.17

**TA:** 6.9 g/l

**FOOD SUGGESTIONS:** Norwegian salmon wrapped asparagus spears with a zingy Hollandaise sauce.

