



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: 2023

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 months. 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: 4.4 g/L

pH: 3.28

TA: 6.1 g/L

