



BLEND COMPOSITION

100% Sauvignon Blanc

ORIGIN

W.O. Coastal

TECHNICAL NOTES

Grapes were handpicked early in the morning while temperatures were still cold to ensure minimal oxidation and preserve delicate fruit flavours. This block is the highest block on the farm at 200 m above sea level. Bunches are hand sorted, destemmed, and crushed as gently as possible. The grapes then undergo eight hours of skin contact to enhance aromatic extraction. The juice is settled enzymatically before being racked into the fermentation tanks. Temperatures were kept below 13°C throughout the fermentation to retain aromatic intensity. The fermentation lasted up to 40 days at low temperatures and the wine was eventually moved into stainless steel tanks for 4 months with weekly lees stirring to add richness, complexity and lift the mouthfeel of the wine. The wine was then racked from the lees, fined and stabilized in preparation for bottling.

Due to limited availability of Sauvignon Blanc on the Journey's End farm, we have sourced grapes from various wine regions including Stellenbosch, Franschhoek and Paarl to meet growing consumer demands. This adds complexity in flavour to the wine having used grapes from various vineyard parcels.

TASTING NOTES

Clear pale lemon colour with hints of green. A pronounced nose with lime, green fig, kiwifruit, gooseberries, and hints of herbaceous and mineral characteristics. The palate displays beautiful kiwifruit and tangy green apple flavour on the palate. A lovely weight and round-mouth feel on the mid-palate, balanced acidity bringing freshness and length to the finish. Ready to drink now.

WINE ANALYSIS

Alcohol: 13.8%
Total Acidity: 6.63 g/l

pH: 3.43
Residual Sugar: 1.79 g /l

IDENTITY

Sauvignon Blanc 2020