

THE WEATHER MAN

Sauvignon Blanc 2020 (Fairtrade)



BLEND COMPOSITION

Sauvignon Blanc 100%

ORIGIN

W.O. Western Cape

TECHNICAL NOTES

Grapes were machine harvested early in the morning while temperatures were still cold to preserve delicate fruit flavours. The grapes then undergo eight hours of skin contact in the press 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 21 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.

TASTING NOTES

Clear pale lemon colour with hints of green. A pronounced nose with passionfruit, gooseberries and hints of yellow apple. A lovely light weighted wine, round-mouth feel on the mid-palate, with balanced acidity bringing freshness and length to the finish. Ready to drink now. Ideal with seafood and sushi.

WINE ANALYSIS

Alcohol:	12.80 %
Residual sugar:	2.68 g/l
pH:	3.49
Total acidity:	5.62 g/l
VA:	0.45 g/l



GABB FAMILY VINEYARDS