

WATERKLOOF · SOUTH AFRICA

Sauvignon Blanc, 2017

Stellenbosch, Coastal Region, Western Cape, Western Cape

COLOUR	GRAPES	ALCOHOL	VINTAGE · VOLUME
White	Sauvignon Blanc	13.5%	2017 · 750 ml

STILL, LIGHT-BODIED



LABEL



Tasting notes

The extended primary fermentation contributed to a complex and well-integrated wine, which allows for great ageing potential. Stone fruit and floral notes are prominent on the nose with a hint of citrus and herbal notes. The palate is layered with lots of texture and balanced acidity. It starts off fresh and fruity and develops into a riper flavour profile with herbaceous influences, ending with a lingering minerality and freshness.

About the wine

Grapes are picked early in the morning when they are still cool, which helps to preserve the flavours. Extracting juice from the grape skins is achieved through gentle whole-bunch basket pressing. This is the most delicate way to extract the juice. After settling at a cool temperature for 24 hours, the juice is racked to the fermentation tanks. We rely only on naturally present, wild yeasts to start and complete the fermentation process. All of the juice was fermented in old 600-litre barrels. After a very slow fermentation process of approximately 8 months, followed by an extra month on the primary lees, the wine was racked off in preparation for bottling. An extended alcoholic fermentation ensures that the juice is continuously in contact with the gross lees, adding more complexity and weight to the palate.

Winemaking

MATURATION Old 600 L barrels

Cellar and service

SERVE AT 8-10 °C
AGEING POTENTIAL A decade
FOOD PAIRING Great on its own or with a light salad, light meals and fish.

Say it: Waterkloof: VAH-ter-kloof; Sauvignon Blanc: so-vee-NYON BLAHN

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