



## GOLDEN ORB 2019

SINGLE VINYARD WINE

### TASTING NOTES

The memory of nibbling on sorrel, while out on a walk, lingers with every sip. Crisp lemon, zesty nectarine & cooked pear create an orchestra of nostalgic flavours that takes you back to a home filled with family laughter, savouring smoked salmon and cream cheese.

### WINEMAKER, ETIENNE LOUW'S COMMENTS

Durbanville is considered to be home of some of South Africa's best Sauvignon Blanc sites due to the high clay content of our soils. The strong South Westerly winds during November serve to naturally thin the crops, ensuring greater concentration of flavour and fruit expression. Intermittent rainfall helps to limit water stress and ensure optimal ripening. With such beneficial growing conditions, coupled with our unique and minimalistic approach to winemaking, the Golden Orb is a true expression of the remarkable Durbanville terroir. The grapes were harvested by hand from a single vineyard high on the hill from the only block that can "see" the Atlantic Ocean, benefitting most from its cooling breezes. The variety of soils found on this hill, along with multiple pickings, result in incredibly complex flavours. The grapes were also handpicked early in the morning to further retain their crisp fruit flavours. They go directly into the press, and only the free run juice is used. For the 2019 vintage we decided to have a bit of a different approach and manipulated the fermentation process to be similar to the New Zealand style of making Sauvignon blanc. After fermentation the wine was left on the lees for 9 months. The wine is further aged for another 12 months in bottle prior to release.

### VITICULTURAL DETAILS

Cultivar: 100% Sauvignon Blanc

Vintage: 2019

GPS Co-Ordinates: 33 50'9"S, 18 35'31"E

Soil Type: Hutton

### TECHNICAL DATA

Alcohol: 14.02%

Residual Sugar: 3.4g/L

Total Acidity: 5.8g/L

pH: 3.48

Total Extract: 22.5

Annual Production: 2 100 Bottles

