



GOLDEN ORB 2015

TASTING NOTES

Complete, understated, elegance re-defined. Stylish white asparagus polishes fresh Yuzu lemon fragrance. Highlights of spice and celery merge gently with very fresh granadilla and peach. Such refined craftsmanship, there is no need to brag. Engages with Parma ham and melon, or leads the dance with a charcuterie plate.

WINEMAKERS 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. It is then cold fermented in stainless steel tanks and left on the lees for 9 months. The wine is further aged for another 12 months in bottle prior to release.

Not only the viticultural practices, but also the vinification is aimed to make a style of wine that is more complete, full-flavoured, matured and traditional.

TECHNICAL DATA

Alcohol: 13.5%
Residual Sugar: 2.8g/L
Total Acidity: 6.0g/L
pH: 3.58

VITICULTURAL DETAILS

Cultivar: 100% Sauvignon Blanc
Vintage: 2015
GPS Co-Ordinates: 33 50'9"S, 18 35'31"E
Soil Type: Glenrosa

