



SAUVIGNON BLANC 2020

TASTING NOTES

Sensationally fresh and excitingly elegant. Swirls of peaches and cream dance in perfect harmony with mango, honeydew and elderflower. Share the experience, with smoked salmon & beurre noisette, and dream to be whisked away to a foreign destination.

WINEMAKER, ETIENNE LOUW COMMENTS

The 2020 Sauvignon blanc vintage will be known as the curve ball vintage.

Traditionally we will keep a very close eye on flavours in the vineyard to determine harvest dates. In 2020 however phenolic ripeness came a bit later, to the point where we had to keep a much closer eye on the chemical analysis as well on the flavours in the vineyard to determine harvest dates.

Around 85% of the grapes for this wine is sourced from Nitida farm itself, with the balance coming from the neighbouring farms to bring more complexity to this example of Durbanville terroir. The grapes were harvested in 22 different pickings over a time span of 6 weeks. This gives us a variety of building blocks to create a complex

Sauvignon blanc that reflects the riper tropical fruit flavours of the 2020 harvest, with green undertones that is traditional from the Durbanville terroir.

This is by far one of our best Sauvignon Blanc's ever!

VITICULTURAL DETAILS

Cultivar: 93.6% Sauvignon Blanc

Vintage: 2020

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

Soil Type: Hutton

TECHNICAL DATA

Alcohol: 14.5%

Residual Sugar: 3.7g/L

Total Acidity: 5.6g/L

pH: 3.4

Total Extract: 24.3g/L

Annual Production: 50 500 btl's

