

DEVONET

SAUVIGNON BLANC 2017

ORIGIN: From selected vineyards in the prime red wine growing area of the Devon Valley near Stellenbosch.

CLIMATE: Mediterranean - summers are warm and dry, whilst sea breezes from the nearby False Bay cool the vineyards in the afternoons. The winters are wet and cold with a high average rainfall.

VINIFICATION: The grapes are hand- harvested at optimal ripeness. They are then destalked, crushed and given skin contact for 24 hours at a very low temperature. Grapes are then gently pressed, and the juice is pumped to a stainless-steel tank where fermentation takes place between 13 - 15°C. After fermentation, extended lees contact is given before the wine is prepared for bottling.

TASTING NOTES: Tropical flavours of litchi, melon and gooseberry dominant on the nose. Crisp acidity, and long mouth feel. Enjoy with seafood like tempura prawns and line fish.

ANALYSIS
Alcohol: 13.5%
Residual sugar: 2.25g/l
Total acidity: 6.1g/l
pH: 3.46

ACCOLADES:

2017	Gold Wine Awards – Gold
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