



## OVERVIEW

We take a natural approach in making this wine, aspiring to harmonise the many features within the Sauvignon Blanc grape grown in the Hemel-en-Aarde area. Soil-type combinations from these various vineyards produce a spectrum of flavour. Vivid, mineral and bright flavours evolve in the wines grown from the white quartz and sandstone soils higher up the vineyard slopes. These fine flavours were well complimented with Sauvignon originating from clay-based soils further down. Clay in contrast produces wines that may initially seem quite indistinct on the nose, slowly producing aromatics of tropical fruits, and it is the luxurious texture in the mouth that is its greatest asset. A component of oaked Semillon in the blend broadens this texture, combining a creamy sensation with the dryness and length of natural acidity.

## TASTING NOTES

Fine, crystalline character with traces of flint. Distinct perfumed wafts of sweet lime blossom and earthy fynbos broaden into generous apricot and a waxy underlayer. Generous texture with weight and persistence is counter balanced with bracing acidity and lemon drops lingering in the finish.

## ANALYSIS

Alcohol by volume	13.53 %
Total Acidity	6.3 g/l
pH	3.39
Residual sugar	1.58 g/l

## LOCATION & CLIMATE

The majority of the Sauvignon Blanc lies on southern slopes at an altitude of 200-230m, in the porphyritic Granite soils of the **Upper Hemel-en-Aarde Valley**. This appellation ranges from 4 to 8 km in proximity to the Atlantic Ocean. The climate is cool and temperate, where parallel mountain ranges channel the southerly oceangoing winds through the appellation during the summer. These southerly winds in turn create regular sea mists and overcast conditions, moderating the temperatures in the valley. The annual rainfall is 850mm, with 50% falling in the winter months (May – August).

32% of the blend are Sauvignon Blanc grapes sourced from the central part of **Elgin**, this appellation is situated on a plateau between Somerset West and Botriver and is cocooned by mountain ranges, giving the valley a kind of bowl shape. It has lesser influence from the ocean and slightly more extreme minimum and maximum temperatures, giving it a semi-continental type of climate. It's cool climate can be attributed to its altitude (300 to 800m) with an average mean temperature of 19.5°C. It also has an abundant rainfall of 1 000mm per annum.

The Semillon was sourced a few kilometres up the road from us in the **Hemel-en-Aarde Ridge**.

<b>APPELLATION</b>	Wine of Origin CAPE SOUTH COAST
<b>BLENDED VARIETIES</b>	87% Sauvignon Blanc 13% Semillon
<b>SOIL</b>	Various soils, from gravelly decomposed Granite to Bokkeveld Shale (heavier in clay)
<b>ASPECT</b>	South to South-East facing. Slopes of 15-16%.
<b>TRELISSING</b>	7-wire Vertical Shoot Positioning (VSP) with movable wires
<b>AGE OF VINES</b>	20 - 22 years
<b>PRUNING</b>	Cordon
<b>VINES PER Ha</b>	3333
<b>AVERAGE YIELD</b>	5.8 – 6.5 tons/ha (40 - 45 hl/ha)

## 2023 VINTAGE

### *Growing Season & Harvesting*

The growing season was preceded by a fairly marginal Winter for vine dormancy. June saw some good rainfall throughout, followed by drier and mild periods in July that presumably caused some uneven budding in the Chardonnay. A colder August retained the dormancy in the vineyards to a timely budbreak in the 2<sup>nd</sup> week of September. A drier, windy and quite cool Spring resulted in slow growth in the vine canopy until December when some heat and good rains brought a late flush of vegetal growth. A dry and warm January hastened veraison with conditions looking idyllic, until the first rains arrived in early February as the first grapes arrived. Intermittent rain continued throughout February and March with rain every other day, making it exceedingly difficult to pick grapes and botrytis rot remained a constant threat. Had it not been for the favourable weather in January to bring the grapes and tannins to ripeness, the vintage could have been much worse.

The **Sauvignon Blanc** was harvested from 8<sup>th</sup> to 9<sup>th</sup> **March**, and the **Semillon** on 22<sup>nd</sup> **March**.

### WEATHER DATA RESPECTIVE TO VINTAGE SEASONS

	2019	2020	2021	2022	2023
<b>DORMANCY / WINTER (June - August)</b>					
Rain (mm)	325	202	348	277	235
Average Temperature (°C)	14,5	13,6	13,5	13,2	13,7
Accumulated Chilling Portions (Dynamic Model)	22	28	33	45	35
<b>VEGETATIVE GROWTH (September - December)</b>					
Rain (mm)	160	233	200	197	152
Average Temperature (°C)	17,1	16,8	15,9	15,7	16,6
Growing Degree Days units (°C)	915	884	790	765	874
<b>RIPENING (January - February)</b>					
Rain (mm)	150	99	46	20	92
Average Temperature (°C)	19,4	20	19,8	20,6	19,9
Total hours over 30°C	22	26	12	57	27

**Winemaking**

The grapes are packed in to large-surface area crates to limit crushing of the bunches. The day's harvest is cooled down overnight to 8°C in the winery's refrigerated cold room. The bunches are hand-sorted on a conveyor, falling directly in to the press for whole bunch pressing. The juice is settled without the use of enzymes and racked for fermentation in stainless steel, that is maintained between 14 to 16°C (warmer for the spontaneous fermentations) until the wine is dry (16 – 20 days). No sulphur is added before fermentation. 13% of the blend includes Semillon that has been fermented by natural yeasts and matured for 4 months in old oak *puncheons* (500L barrels).

**BOTTLES PRODUCED** 21 110 x 750ml

**BOTTLING DATE** 10 January 2024

**CELLAR DOOR PRICE** R 143.00

**BEST DRINKING** Now – 5 years