

# · CAPE GARDEN ·

## SAUVIGNON BLANC 2021

Exquisite wines that bring to life the regional diversity of an area that is home to the smallest and most varied floral kingdom in the world, Fynbos. Hidden within these secret leafy biomes are intriguing endemic creatures waiting to be discovered. The same unique climatic and geographic features that create this myriad of natural flora and fauna wonders, define wines that epitomise the best characteristics of each region.

This collection is created in tribute to all that makes the Cape special – offering exceptional provenance and a tantalising journey through the region in a glass.

### THE VINTAGE

After an above-average winter in 2020, with sufficient rainfall and cold temperatures, Spring was late, with budding occurring approximately two weeks later than usual. From the beginning of the season the vines showed a pleasing balance of growth and fruit. Crop management was performed throughout the crucial stages and the weather was optimal for good flowering and berry set development.

### THE VINEYARDS

The grapes were sourced from a range of vineyards in the Cape Town region, which represent a true reflection of the Durbanville wine ward, home to some of South Africa's oldest vineyards. Soils in this ward are Hutton, Clovelly and Shale, which have good water retention properties. The vineyards lie across a multitude of different altitudes, benefiting from the proximity of the icy Atlantic Ocean and its cooling breezes.

The vineyard slopes are home to some of the best-known Fynbos flowers for which the Cape is renowned – the King Protea, the Pride of Table Mountain Disa, and not to be forgotten hiding amongst the floral bounty, the tiny dwarf chameleon.

### THE WINEMAKING

The wine was made using cold fermentation in stainless steel tanks and the wines were matured on fine lees for three months before being blended.

### TASTING NOTES

This Sauvignon Blanc brings a melange of tropical flavours, including passion-fruit and gooseberry, together with citrus and minerality. The wine can be enjoyed on its own or with chicken, seafood or creamy pasta dishes. Best enjoyed chilled.

### TECHNICAL DATA

Alcohol Volume	Residual Sugar
13.6	1.55
pH	Total Acidity
3.23	6.55

*Pick your perfect bouquet,  
delight in wines of colour.*

