



Stats

Grapes: 100% Sauvignon Blanc

Vineyard: Janharmsgat (single vineyard)

Vine Age: 15-years-old

Soil Type: Limestone and granite

Viticulture: Conventional

Fermentation: Native – stainless-steel (destemmed and lightly crushed)

Skin Contact: None

Aging: 14 months on fine lees in stainless-steel

Alcohol: 13.5%

pH: 3.45

Total Acidity: 6.2 g/L

Total SO2: 100 ppm

Total Production: 500 cases

UPC: 6009879826234

Blackwater

2021

'HIGH ROLLER'

Sauvignon Blanc | Robertson - South Africa



NATURAL



VEGAN

About

Francois "Midas" Haasbroek does it again: grapes to gold. The somewhat aloof aristocrat of wine, this high rolling Sauv Blanc is really trying to act like it's no big deal, but a big deal it is. The year 2021 saw the consolidation down to a single vineyard in Robertson, called Janharmsgat, on the slopes of the Swellendam mountains where Francois has at least partially sourced fruit for many vintages. The region saw a long, drawn-out ripening period and much less frost than the few years prior, leading to beautiful ripeness and fruit health.

The harvest was done over three stages and once back in the cellar, was allowed to settle overnight. Fermentation occurred spontaneously in a stainless steel tank, where the wine remained for 14 months sur lie and without battonage. After that time, the wine was bottled without fining and with a very light filtration and sulfur addition.

Tasting Note

Light yellow color. Bursting aromatics of apricots, limes, nettle, chalk, cut flower stems. Fresh and fun on the palate, a crisp, salty, oyster-friendly appeal but shows a lot of spicy complexity.

