



**Boschkloof**

2023

# SAUVIGNON BLANC

*Stellenbosch - South Africa*



VEGAN

## Stats

**Grapes:** 100% Sauvignon Blanc  
**Vineyard:** Polkadraai Hills  
**Vine Age:** 22-years-old  
**Soil Type:** Decomposed granite  
**Viticulture:** Sustainable  
**Fermentation:** Native & inoculated with house-cultured yeasts – stainless steel  
**Skin Contact:** 4 hours skin contact prior to pressing  
**Aging:** 4 months in stainless steel on primary lees  
**Alcohol:** 13.5%  
**pH:** 3.49  
**Total Acidity:** 6.1 g/L  
**Total SO2:** 101 ppm  
**Total Production:** 1,000 cases  
**UPC:** 6008409000052

## About

Sauvignon Blanc in Stellenbosch is often an afterthought, often produced for the tasting room to generate quick revenue. Reenen has really taken to the variety and set out to make a very serious value wine with a bit of skin and lees contact for texture & complexity. There is no Sauvignon Blanc on the estate as the site is too warm for pristine grapes, so the Bormans have great relationships with other growers that farm very high quality Sauvignon Blanc in the Polkadraai Hills subregion of Stellenbosch.

The small blocks of Sauvignon Blanc were handpicked between 21°-23° brix at sub-two tons per acre. The grapes were lightly crushed naturally in the picking bins and saw four hours on skins prior to being whole-bunch pressed to stainless steel tanks. The lots were fermented with and without inoculation depending on fermentation kinetics and the wine spent four months on the lees with weekly battonage. After the four months were up it was racked to a larger tank and bottled with a vegan fining, a bulk filtration, and a dosage of sulfur.

## Tasting Note

A pale, green-tinged yellow. Vibrant aromas of kiwi, guava, passionfruit, and grapefruit. The palate has grassy notes, white pepper spice, and key lime pie sweetness. Excellent fruit concentration with a deep, dry finish.