



Boschkloof

2020

SAUVIGNON BLANC

Stellenbosch - South Africa



NATURAL



VEGAN

Stats

Grapes: 100% Sauvignon Blanc
Vineyard: Vergelegen Estate
Vine Age: 20-years-old
Soil Type: Decomposed granite over ironstone & ferricrete
Viticulture: Sustainable
Fermentation: Native & inoculated – stainless steel
Skin Contact: None
Aging: 5 months in stainless steel on primary lees
Alcohol: 13.48%
pH: 3.38
Total Acidity: 5.8 g/L
Total SO2: 95 ppm
Total Production: 1,166 cases

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 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. They have contracted fruit from Vergelegen at the base of the Helderberg.

The small block of Sauvignon Blanc was handpicked between 22°-23° brix at sub-three 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 without inoculation and the wine spent four months on lees with weekly battonage. After the four months were up it was racked to a larger tank and bottled without fining and only a very light filtration.

Tasting Note

A wine created in a fruit driven style with kiwi, guava, gooseberry and hints of litchi flavors. These tropical characters are integrated with a balanced acidity that adds to the complexity. Great intensity and balance with a long lingering finish.