



Blackwater

2020

'HIGH ROLLER'

Sauvignon Blanc | *Western Cape - South Africa*



NATURAL



ORGANIC



VEGAN

Stats

Grapes: 100% Sauvignon Blanc

Vineyard: Boetie Farm (Darling) - Jan Harmsgat Farm (Robertson - Swellendam)

Vine Age: 19-years-old (Boetie Farm) - 14-years-old (Jan Harmsgat Farm)

Soil Type: Granitic sand over ironstone (Darling) - Limestone over brown clay (Robertson)

Viticulture: Practicing Organic

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

Skin Contact: 1 day without maceration

Aging: 6 months on primary lees in flexcubes and four old French barriques

Alcohol: 12.7%

pH: 3.49

Total Acidity: 6.5 g/L

Total SO₂: 70 ppm

Total Production: 500 cases

UPC: 6009879826234

Reviews

Platter's Guide | 88 points

About

Francois "Midas" Haasbroek does it again: grapes to gold. 2020 was a really great vintage in Darling for Sauvignon Blanc as the temps weren't too hot and there was a pretty wet spring to get vine growth started on the right path, however the oily side of the Darling ripeness started to show itself and Francois was very familiar with a site in Robertson that is limestone over clay and has more taughtness really complementing the Darling fruit.

The grapes are lightly crushed and left on their skins for 24 hours, gently pressed and naturally settled, then fermented at very low temperatures in stainless steel tanks. Post primary fermentation the wine is heavily racked with the primary lees to three flexcubes and four old French barrels for aging. After six months the lots are blended to tank and bottled without fining and with a very filtration.

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. Apricots, limes, orange pith, mixed with baby's breath, honeysuckle and some sea salt.