



Boschkloof

2022

SAUVIGNON BLANC

Stellenbosch - South Africa



VEGAN

Stats

Grapes: 100% Sauvignon Blanc

Vineyard: Vergelegen Estate & a single site near Saxenburg (Stellenbosch)

Vine Age: Average: 18-years-old

Soil Type: Primarily decomposed granite over ironstone & ferricrete

Viticulture: Sustainable

Fermentation: Native & inoculated with house-cultured yeasts – stainless steel

Skin Contact: 6 hours skin contact prior to pressing

Aging: 4 months in stainless steel on primary lees

Alcohol: 13.5%

pH: 3.41

Total Acidity: 6.1 g/L

Total SO₂: 108 ppm

Total Production: 917 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. They have contracted fruit from Vergelegen at the base of the Helderberg and add just a splash from a single site near Saxenburg in 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 six 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 reasonable dosage of sulfur.

Tasting Note

Kiwi, guava, passionfruit, and grapefruit swirl from the glass. The palate brings grassy notes, with a white pepper spice and the balanced tangy sweetness of key lime pie. Excellent depth of fruit with a dry finish.