



## Trizanne Signature Wines

2020

# 'TSW'

*Sauvignon Blanc* | *Cape South Coast - South Africa*



**NATURAL**

### Stats

**Grapes:** 100% Sauvignon Blanc  
**Vineyard:** Benguela Cove - Walker Bay  
**Vine Age:** 13-15-years-old  
**Soil Type:** Iron laterite with grey, gravelly clay  
**Viticulture:** Sustainable  
**Fermentation:** Native – stainless-steel  
**Skin Contact:** None  
**Aging:** 7 months in stainless-steel  
**Alcohol:** 12.9%  
**pH:** 3.3  
**Total Acidity:** 6 g/L  
**Total SO2:** 113 ppm  
**Total Production:** 822 cases  
**UPC:** 6009900041551

### Reviews

Vinous | 89 points

### About

Trizanne's time at Mosswood in Margaret River exposed her to Sauvignon Blanc, and often with a touch of Sémillon. The areas along the southern coast of South Africa, namely Walker Bay and Elim, were crafted over millions of years to become ideal growing regions for Sauvignon Blanc. It is only in the past 30-40 that mankind has figured this out! Trizanne has made this wine since 2013, as she wanted to showcase the differences between this fresh, tank fermented style and the more round, textured and wooded offering that has a touch of Sémillon blended. The fruit all came from Benguela Cove, located just west of Hermanus along the Botrivier Lagoon that feeds to the cold Walker Bay. At less than 2 miles from the sea, the southwest facing ridge block attracts plenty of cool air and sea breezes and is an ideal vineyard for Sauvignon Blanc to gain texture and maintain the cool-climate, pyrazine-driven notes so often associated with the variety.

The fruit was hand-harvested from three parcels of the vineyard starting in the middle of February and finishing the first week of March. The fruit was whole-bunch pressed with full solids, keeping the blocks separate, directly to two-ton stainless-steel fermenters for a natural vinification. An infrequent battonage was performed every other day for the first two weeks and was then left to rest on the lees for three additional months. After a total of 15 weeks on lees in tank the wines were selected for the final blend and racked to tank to settle naturally. After 4 months harmonizing in tank the wine was bottled without fining and with a very coarse filtration and addition of sulfur.

### Tasting Note

Vibrant and fresh nose of crushed rocks, ripe pear and other 'green' aromas – melon, lime, green papaya, hint of fresh herbs. The palate has a good core of slaty minerality and a salty tone over a very nicely coated core of citrus notes. The finish shows a touch of weight but plenty of nervy energy.