



## Great Expectations Sauvignon Blanc

**VINEYARD:** The Sauvignon Blanc vineyard of 4 ha is 10 years old, planted in deep, alluvial, well-drained soil on the banks of the Breede River. Rootstock Salt Creek clone SB316.

**CLIMATE:** A warm and dry season, with high temperatures in January. The grapes achieved ripeness quite easily with slightly higher alcohol levels and lower acidities. Overall, the dry weather ensured healthy grapes and wines with pronounced fruit and easy drinkability.

**HARVEST:** The development of the grapes were meticulously monitored, and then picked at the optimum ripeness during the first week of February. The grapes were night-harvested by machine. Production of 9000 litres per hectare.

**WINEMAKING:** Grapes were harvested at 22 Balling at night. Only freerun juice was used for vinification. Fermentation was conducted with Vin 7 yeast at 13 degrees. After fermentation, the wine was left on the lees with little SO<sub>2</sub> for about 2 months, after which the wine was blended, stabilized, filtered and bottled.

Vintage	2017
Variety	100% Sauvignon Blanc
Origin	Robertson Valley, Western Cape, South Africa

### ANALYSIS

Alcohol	12.5 %
Sugar	4.40 g/l
Ph	3.25
Acidity	7.0g/l
V/A	0.45

**TASTING NOTES:** This wine has an exuberant nose of granadilla, ripe figs and gooseberries and subtle passion fruit aromas. The wine is medium to full body on the palate, with a fantastic fruit/acid balance and a pleasant, lingering aftertaste. Enjoy with seafood or chicken.