**Terroir**

Cool-climate grapes are sourced along the Cape South Coast of the Western Cape. Combination of sandstone, quartz and broken shale lead to a unique terroir while the cool maritime climate with strong winds temper the vineyards to restrict skyward growth and allow for gradual ripening of the grapes. Wines have distinctive varietal characteristics with low yields delivering concentrated and complex flavours, elegance, structure and depth; reflecting the uniqueness of the region.

**Winemaker’s Notes**

Grapes are harvested early morning at 23° Balling. Layered in dry ice to reduce contact with oxygen, it is then transported in cold trucks to Du Toitskloof Wines for vinification. After crushing and de-stemming the juice is kept on the skins for 6 hours. Free-run juice is then settled and racked. After fermentation the wine spends 4 months on the fine lees followed by fining, stabilization and bottling.

**Tasting Notes**

This classic wine exudes a bouquet of wild tropical fruit, intermingled with hints of flint and freshly picked herbs. These flavours lead to a mouth filling palate of ripe kiwi fruit and Cape Gooseberry with a long mineral finish. Enjoy with crayfish, oysters or sautéed asparagus spears.

**Characteristics**

Dry and fruity white with a medium body at 13% Alc. Enjoy now or drink within 2 years of bottling. 100% Sauvignon Blanc packaged in a 750ml screw cap bottle.

**Technical Analysis**

- Alc: 13%
- R/S: >2 <4
- VA: <0.6
- pH: <3.5
- TA: >5.7 <6.2
- Free SO₂: >35 <45
- Total SO₂: <160