



DEVILS PEAK - SAUVIGNON BLANC 2017



VARIETALS:

100% Sauvignon Blanc

APPELLATION:

Robertson

VINEYARDS:

These Sauvignon Blanc vines are planted on limestone, the soil that has made Robertson wines famous for white wines with their pronounced combination of minerality and citric character.

Robertson Valley experiences a unique afternoon wind (the South Easter) that cools the valley down from 16.00 to sunset helping preserve acidity and fruit flavours. Summer temperatures range from a cool 15 degrees at night to up to 30 degrees in the day.

VINTAGE:

2017 was an excellent vintage even though it was Robertson's second year of drought. The weather was warm and dry throughout with cool nights keeping the vines healthy. This resulted in concentrated and healthy fruit with good acidity.

VINIFICATION AND MATURATION:

The grapes were all hand harvested in the cool, early mornings to preserve maximum freshness. At the winery, they were then immediately destemmed and cooled. After maceration on the skins, the grapes were gently pressed in order to avoid any bitterness. The wine was then cold fermented for 15 days at temperatures between 12 and 15° Celsius and then left on the lees for 3 months to extract richer flavours.

TASTING NOTES:

The nose is complex with aromas of grapefruit, lemon grass and citrus. It is slightly fuller on the palate with a hint of tropical fruit but with a clean, fresh acidity on the finish.

ANALYSES:

Alcohol content: 13.0%. Total acidity: 7.3 g/l. PH: 3.05. Residual sugar: 4.0 g/l.