

# SOUTHERN ROAD

## *SAUVIGNON BLANC 2021*

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**ORIGIN:** Swartland in the Western Cape where there is a lot of sunshine to harvest at optimal ripeness for maximum fruit.

**CLIMATE:** Mediterranean - summers are warm and dry, while the winters are wet and cold with a high average rainfall.

**VINIFICATION:** The grapes were hand harvested at optimal ripeness. They were then destalked and crushed. The mash was cooled to 10°C and skin contact followed for 24 hours. Sulphur dioxide and ascorbic acid were added before skin contact took place. The average temperature during fermentation was 14-16°C. After fermentation, the wine was left on its lees for as long as possible. Protein and tartrate stabilisation took place before bottling

**TASTING NOTES:** This Sauvignon Blanc has typical notes of green fig and asparagus supported by hints of melon and tropical fruit on the nose. With its fresh acidity, it has a crisp and lively finish.

ANALYSIS
Alcohol: 12.5%
Residual sugar: 2.12g/ℓ
Total acidity: 5.8g/ℓ
pH: 3.5

