

STONEDANCE

SAUVIGNON BLANC

The natural environment, in particular, soil, topography and climate, influence the flavour and quality of grapes. It is this sense of place that imparts a wine with its characteristic taste and flavour. Our winemaking team continually strives to increase this expression of place during growing and winemaking - in order to craft characterful wines – a process we describe as 'dancing with stones'.

IN THE VINEYARD

Grapes are sourced from Fairtrade certified vineyards predominantly in the Swartland region. These 13-22 year old vineyards are trellised and grow on oakleaf soils. The vineyards are meticulously farmed and managed to yield below 6 tons per hectare.

WINEMAKING

Grapes were machine harvest very early in the morning allowing the fruit to retain their flavour. Only the free run juice was used, allowed to settle and inoculated with selected yeast strain, fermenting under controlled conditions at 12°C.

WINE INFORMATION

Production area: Swartland
Cultivar: Sauvignon Blanc 100%

TECHNICAL INFORMATION

Alcohol: 13.13 vol %
pH: 3.53
Total Acid: 5.9 g/l
RS: 1.6 g/l

TASTING NOTE

A complex wine with a crisp acid and aromas of fresh cut green grass and asparagus. Well balanced with a clean fresh finish.

FOOD PAIRING

Enjoy with grilled fish, cheeses and gazpacho

Serve between 10 - 12°C for best results.
Can cellar for 1 – 2 years.



— MAN'S INTERACTION WITH TERROIR —