



PICKLED FISH

SAUVIGNON BLANC/CHARDONNAY

Range	Pickled Fish
Name	Sauvignon Blanc/Chardonnay
Vintage	2018
Cultivar/s	Sauvignon Blanc 50%, Chardonnay 50%
Style	An unwooded Sauvignon Blanc/Chardonnay. Flinty, mineral, fruity style with an elegant freshness.
Area of origin	Western Cape
Story	From our prime selection sights, the best blocks of Sauvignon Blanc and Chardonnay were selected for this classical well balanced varietal blend. The grapes coming from higher altitude Granite and Duplex soils, lifting the mineral fresh aromas in the grapes. The grapes reach early quick ripening essential for the style of the wine, delivering a natural fresh flinty aroma. Partnered together this refreshing style of the Sauvignon Blanc was well backboned by the layered Chardonnay.
Vineyards	Vineyard conditions varied, ranging from altitudes of 100 - 200 meters above sea level. Soil type across the board is Oakleaf and Tukulu, Granite-based which is rich in minerality. Both the Sauvignon Blanc Vineyards planted facing South contribute to the freshness and acidity, the aspect limiting sun exposure to the grapes and lengthening ripening. The Chardonnay vines facing South East attracts more constant sun and hence enables riper, bolder structure in the grapes. The Chardonnay vineyards are aged 11 years, the Sauvignon Blanc 17 years plus; contributing further complexity, owing to the grapes' 'genetic memory'. The average yield per hectare is 8 tons.
Winemaking	The grapes are harvested in the coolness of early morning and rapidly transferred to cellar. Before crushing, the grapes were chilled into cool containers revealing the fresh fruit aromas of the varietals. After a light pressing the juice is cooled and both the Sauvignon Blanc and Chardonnay fermented individually. After fermenting separately these two varietals were blended and left on the lees for 4 months before bottling.
Tasting notes	Well integrated layers of citrus, gooseberries and tropical aromas from the Sauvignon Blanc balanced with lemon, yellow apple and peach aromas from the Chardonnay.

Analysis

Alcohol	13.5%
Residual sugar (RS)	2.8 g/l
pH	3.31
Total Acidity (TA)	6.0 g/l