



LIEVLAND

VINEYARDS

Sauvignon Blanc

2021



This wine combines elements from both sides of the Sauvignon Blanc spectrum — it is a delicate combination of fresh herbaceous flavours and rich tropical notes.

Varietal: 100% Sauvignon Blanc

Fruit source: Cape South Coast

Alcohol: 13.5%

Total Acid: 7.3 g/l

Residual sugar: 3.3 g/l

Closure: Screwcap

Production: 2800 x 6 x 750ml

Wine description:

Pale straw in colour with a light green tinge, the tropical bouquet is enhanced by passion fruit and pineapple on the palate. The crisp, well-integrated acidity is balanced by a rich, full structure and a rounded mouthfeel. The vineyards are situated in the Elgin Valley on the Cape South Coast. Elgin has relatively high elevations at about 300m above sea level. With its proximity to the ocean, the region is decidedly cool-climate and provides optimal growing conditions for Sauvignon Blanc.

Vintage:

2021 was a warm and dry season producing smaller berries with enhanced flavour concentration. Warmer day-time temperatures combined with cooler night-time temperatures resulted in perfect fruit quality showing good flavour intensity and fresh acidity, resulting in wines with intense aromatics and great texture on the palate.

Winemaking:

Grapes are destemmed, chilled, and left in the press to slowly drain the free run juice. The berries are then gently pressed to extract the remaining juice. Fermentation takes place in stainless steel tanks. Reductive winemaking (minimal oxygen contact) preserves freshness and fruitiness, while a few months maturation on the lees gives additional complexity and integration. The wine was fined and filtered before bottling.

Sustainability:

Integrated Production of Wine (IPW) Certified.

This wine is vegan-friendly.