



FRYER'S COVE

SAUVIGNON BLANC 2023 CAPE WEST COAST

ORIGIN

The fierce, unforgiving West Coast with its bracing Atlantic winds and rugged coastline work perfectly for Fryer's Cove Sauvignon Blanc. These vineyards are planted on Western Slopes in heavily decomposed granitic soils. The winds bring cold sea-breezes and ocean mists, regulating growth and reducing disease pressure, creating the perfect environment to grow cool climate Sauvignon Blanc.

CRAFT

The grapes are harvested in the coolness of late evenings and early mornings to retain freshness and fruit purity. Once in the cellar, the grapes are crushed and the juice is transferred to temperature controlled, stainless steel tanks where fermentation will take place. Once fermentation is complete, the wine will spend time on lees to further enhance mouth-feel and texture.

TASTE

Concentrated aromas on the nose of guava, paw paw, green figs and lime. This wine is fresh, bright and bursting with vibrant citrus fruit and mouthwatering saline savouriness.

TECHNICAL INFORMATION

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| Alcohol | 13,5%vol |
| Residual Sugar | 2,0 g/L |
| Total Acidity | 6,4 g/L |
| pH | 3,4 |

WINE INFORMATION

| | |
|---------|-----------------|
| Variety | Sauvignon Blanc |
| WO | Cape West Coast |



FORGED OF THE EARTH, TEMPERED BY THE SEA