

Honouring Our Winemasters



THE YOUNG AIRHAWK 2011

This wine pays tribute to Johann Graue's son, Arnold. Graue senior played a key role in improving viticultural standards in South Africa. Like his father, Arnold introduced many technical innovations, including a sterilised bottling line and was renowned for his winemaking prowess. Trained in Europe, he won many prizes at the Cape during his short career in the late 1940s and early 1950s. He died tragically at 29 in a light aircraft crash.

THIS WINE IS MADE ENTIRELY FROM SAUVIGNON BLANC

Background Award-winning winemaker, Razvan Macici has created a selection of limited-edition, gourmet wines available exclusively through specialty wine shops and restaurants. Each individually named, they have been made to honour some of the major figures in South African winemaking who have been a source of inspiration to him.

Every one of these wines has been made with a focus on innovation, whether in terms of technique or choice of varietal, to offer winelovers a greater and more nuanced spectrum of flavour.

Vineyards The grapes for this wooded Sauvignon Blanc were sourced from vineyards in the Elim area near Gansbaai, from Darling and Durbanville, each offering different facets of the varietal's character.

Winemaking The grapes were hand-harvested during the early hours of the morning. The fruit was destemmed and the juice fermented in a combination of second and third-fill small oak, using 228 litre and 300 litre barrels. Fermentation temperatures were monitored in each barrel, with the wine kept on the lees for 10 months, stirred regularly to add creaminess and complexity.

Cellarmaster Razvan Macici

Winemaker Wim Truter

Colour Clear, light green

Bouquet Layers of green figs, asparagus and minerality, very well integrated with wood.

Palate Fresh, crisp and zesty with a creamy texture.

Food suggestions Excellent with seafood such as fresh oysters, crayfish, calamari, prawns and mussels, chicken and pasta dishes, vegetables and fresh summer salads.

Maturation potential 5 to 7 years

Alcohol 14,19% by volume

Residual sugar 2,47 grams/litre

pH 3,44

Total acidity 6,30 grams/litre