

# AMPHORA

## SAUVIGNON BLANC

### 2022

*Release date December 2022*

#### ABOUT

The Amphora Sauvignon Blanc forms part of our Projects Range. These are wines we can get geeky about - interesting, small runs and slightly quirky - but always delicious!

#### VINEYARD NOTES

The 2022 harvest benefitted from good winter rains and full dams, which set the tone for a cool, even growing season. The fruit for this wine comes from two sources - some 60% from our own vineyards, with the rest sourced from Oudam (Skurfberg, Citrusdal Mountain - high altitude). We did three picks to capitalise on the inherent natural acidity associated with the site. A hot January resulted in beautiful ripeness with good concentration and great acidity.

#### WINEMAKING

Whole bunch pressed and 100% wild fermented in clay amphorae. Aged for ten months on gross lees without any additions, with minimal SO<sub>2</sub> additions just before bottling. Locally made, these amphorae have been developed over ten years of trial and error. Ranging in sizes - between 500L and 860L - they are porous, with no lining inside, allowing for the perfect amount of micro-oxidation during maturation.

#### TASTING NOTE

White pear, apple cordial and a faintly floral aroma lift this vintage away from typical Sauvignon territory, though traces of blackcurrant leaf and fresh pea shoots remain. Grapefruit rind and a wet stoniness make for a focused and textured palate, the finish given length by a leesy, cardamom biscuit character.

#### TECHNICAL

Alc 13.6 | RS 1.7 | TA 5.4 | pH 3.28



# GABRIËLSKLOOF