



F-SERIES Sauvignon Blanc 2019

ANALYSIS

ACID
5.7 g/l

pH
3.4

ALC
13.5% vol

HARVEST DATE

12th March and 6th April
2019.

FRUIT SELECTION

Grapes for 2019 F-Series Sauvignon Blanc were selected from three sections of organically grown vines around the winery. Soils here are of the old riverbed type; fist sized stones composed of greywacke (a hard, dark type of sandstone streaked with quartz and feldspar), mixed alluvial gravel and silt.

WINEMAKING

Grapes were either whole bunch pressed (50%), de-stemmed and allowed some skin contact before pressing (30%) or fermented on skins (20%). Ferments started spontaneously in a mixture of 225L and 500L seasoned French oak barrels where they were stored on gross lees for 10months before being blended and bottled.