



## F-SERIES Sauvignon Blanc 2020

### ANALYSIS

**ACID**  
6.6 g/l

**pH**  
3.4

**ALC**  
13.0% vol

### HARVEST DATE

25th and 29<sup>th</sup> March 2020.

### FRUIT SELECTION

Grapes for 2020 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 (90%), or destemmed and fermented on skins (10%). Ferments started spontaneously in a mixture of 225L and 500L seasoned French oak and acacia barrels where they were stored on gross lees for 10 months before being blended and bottled.