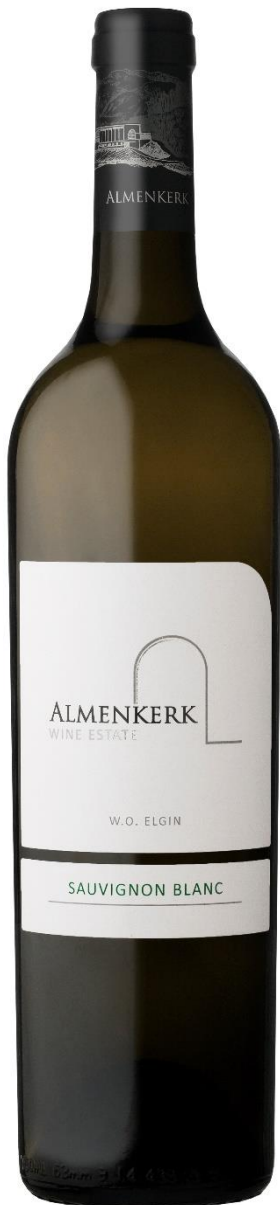


# ALMENKERK WINE ESTATE

## SAUVIGNON BLANC 2019



### Estate Wine & Single Vineyard Wine

The grapes used to make this wine are from a single vineyard: our Sunlight block, situated at 300m above sea-level. This gravelly, wind-exposed block stresses the vine to produce ripe, concentrated flavours in the grape. The vines are not irrigated throughout the ripening season, forcing them to dig their roots deeper in search of water.

The block consists of two clones: clone SB09 (gooseberry & passionfruit) & SB108 (greener flavours, steely minerality), that make up the respective fruit & backbone of the wine.

Through our sustainable practices of enhancing soil health (e.g. packing the pruning canes under the vines, use of cover crops & introducing microbial life) we are able to farm without herbicides or inorganic fertilisers. This results in healthier vines, fully ripe grapes at lower sugar levels and wines with less residues and lower alcohol levels.

### Harvest Notes

Picking decisions at Almenkerk are made by tasting the grapes daily during the harvest season. With Sauvignon blanc, we look for a balance between green & tropical flavours while retaining the natural acidity our cool climate offers us.

Harvesting takes place early morning to keep the grape temperature low. All grapes are hand-picked into small lug boxes to prevent compaction. Meticulous sorting is done in the vineyard and again at the cellar.

From crushing the grapes, the grape- & juice handling takes place in an inert environment, avoiding any contact with oxygen throughout the entire process through the use of dry ice and specialized equipment such as our Bucher inert press. This preserves the more delicate aromas in the resultant wine.

The various vigour-zones are picked & vinified separately. We press our Sauvignon blancs into small tanks per clone and canopy management, as well as keeping free-run juice and press juice separate.

## Winemaking

After gentle pressing and cold settling, the wine is inoculated with a combination of different yeasts and is fermented cool until dryness. After fermentation, the wine undergoes lees contact for 9 weeks on the gross lees and another 6 months on the fine lees with regular stirring.

The wine is left as separate components until final blending in October, when the fermentation esters have blown off and the components can be assessed on their long-term (thiol-based) flavor profile.

## Tasting notes

The Almenkerk Sauvignon Blanc 2019 shows upfront fruity aromas of elderflower, gooseberry, white peach and capsicum underbuilt by fresh granny smith apples, cut grass and flinty river pebbles. Built on natural acidity and a core of minerality. This wine has a rounded mouthfeel & lingering finish due to the extended lees contact.

This wine pairs ideally with oysters, crayfish and fish while its acidity can cut through creamy sauces & cleanse the palate of spicy food.

Will drink youthfully for the next 2-3 years and will develop complexity over the next 5-8 years.

## Limited Production

Only 16'461 bottles were made of this vintage. All bottles are numbered.

## Awards & Accolades

- CVC (Cape Vintners Classification) Accolade GOLD - Single Vineyard Site Specific Wine
- Michelangelo Wine Awards 2020: GOLD Medal
- Platter 2020: 4.5 Stars
- Decanter World Wine Awards: 90 points
- Prescient Christian Eedes Sauvignon Blanc Report 2020: 90 Points

## Wine Analysis

pH: 3.22

TA: 6.2

Alc: 13.50

RS: 2.0

# Vineyard

Aspect	South facing mountain top & upper crest
Elevation	305- 285m ASL
Soil type	Medium texture gravelly soils (Tukulu, Klapmuts & Glenrosa)
Clones	SB09, SB108
Rootstock	101-14 Mgt.
Planting year	2005
Ha planted	2.53 ha
Average tons	6.86 tons/ha
Irrigation	Drip irrigation, post-harvest exclusively
Vines per ha	2424 vines (1.5m spacing, 2.75m rows)
Trellis system	5-wire moveable VSP (Vertical Shoot Positioning)
Harvest dates	27 February – 12 March 2019