We source our Sauvignon Blanc fruit from a small sandy-gravelly block on our Jardine Vineyard. Although naturally vigorous on the vine, this variety can be sensitive to degradation during winemaking so steps are taken to preserve its fragile varietal characteristics.

The grapes for the 2019 vintage were picked and delivered to the winery in the cool morning hours. The fruit was gently pressed and settled with judicious use of inert gas. The wine was then cold fermented in stainless steel tanks to limit oxidation and preserve the aromatics. Following fermentation, the wine was kept on the lees to further enhance the characteristics and mouthfeel.

Tasting Notes
COLOR: Brilliant light straw
AROMA: Guava and passion fruit with hints of grapefruit and lemongrass
TASTE: Light to medium-bodied with fruit forward flavors that linger into a refreshing finish

Technical Notes

<table>
<thead>
<tr>
<th>Harvest dates</th>
<th>Brix</th>
<th>Vineyard</th>
<th>Variety</th>
</tr>
</thead>
<tbody>
<tr>
<td>10.01.19 - 10.03.19</td>
<td>20.5</td>
<td>Jardine</td>
<td>Sauvignon Blanc 100%</td>
</tr>
</tbody>
</table>

AGING: Stainless steel
BOTTLING DATE: 03.04.20
RELEASE DATE: April 2020
CASES PRODUCED: 6,276
ALCOHOL: 12.5%
P H: 3.35
TOTAL ACIDITY: 5.2 g/L