

# ABRAHAM SAUVIGNON BLANC 2018

VARIETAL(S) 100% Sauvignon Blanc

VINTAGE Since 1989; current 2018

### BACKGROUND INFORMATION

The unique aspect combined with the soils of Overgaauw contribute in creating a wonderfully complex Sauvignon Blanc, with amazing well balanced natural acids and notes of minerality. The aroma and flavours are a combination of herbaceous greens and elegant tropical fruits.

### VITICULTURE

Vineyard location: Stellenbosch Kloof, 175m above sea level, south facing, 15km from False Bay

Moderate climate: Winter ave temp - 13°C (min 7°C, max 17°C)

Summer ave temp - 21.5°C (min 20.5°C, max 30.5°C)

Soil type Deep Hutton and Clovelly (decomposed granite)

Age of vines: 18 years

Trellising: 4-wire hedge system with moveable wires

Pruning Cordon system with 2 bud spurs, ensuring low yield

Harvest date: February 2018

Cool harvesting: 05h30 to 11h00 to retain intense varietal flavours

Yield per hectare: 7 tons Sugar at harvest: 22.5°B

#### VINICULTURE

Cold maceration on the skins prior to pressing: 8 hours

Fermentation: 100% fermentation in new 400L

Lees Contact: Barrel component aged 11 months on gross lees.

 Alcohol:
 13% vol

 Total acid:
 5.4 g/l

 pH:
 3.40

 Residual sugar
 2.7 g/l

David's belief in extended lees contact prior to bottling bears fruit in a wine with a good mouth feel and longevity.

#### OUR WINEMAKER DAVID VAN VELDEN'S COMMENTS

The Sauvignon Blanc grapes are from a single vineyard and were picked at optimum ripeness producing a crisp complex and very refreshing wine. It generously offers a mélange of 'green' and subtle tropical aromas of lime zest, blackcurrent, green apple, and pineapple with a touch of 'Overgaauw' minerality. The aromas follow through onto a well balanced vibrant palate which delivers an elegant refreshing, crisp finish and a lingering after taste.

## FOOD SUGGESTIONS

Fresh oysters, grilled fish steak with asparagus risotto, fish and langoustine pie, sweet pepper and chicken stir fry, chicken or seafood salad with Asian dressing, salmon sushi.



