



F-SERIES Sauvignon Blanc 2021

ANALYSIS

ACID
7.2g/l

pH
3.4

R.S

Nil

ALC
13.5% vol

HARVEST DATE

16th and 27th March
2021.

FRUIT SELECTION

Grapes for 2021 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 hand harvested whole bunch pressed (90%), or destemmed and fermented on skins. Ferments started spontaneously in a mixture of 225L and 500L seasoned French oak and acacia barrels where they were stored un-sulphured on gross lees for 10months before being blended and bottled.