



SONDAGSKLOOF WHITE 2018

DENSITY 20°C	ALCOHOL VOL%	TOTAL EXTRACT g/l	RESIDUAL SUGAR g/l	SUGARFREE EXTRACT g/l	TOTAL ACID g/l	VOLATILE ACIDITY g/l	FREE SO ² mg/l	TOTAL SO ² mg/l	pH
0.9893	13.36	22.3	2.8	20.50	7.2	0.40	38	134	3.18

PARTICULARS OF WINE

Vintage: 2018

Producer: Trizanne Signature Wines

Production Area: Sondagskloof

Cultivar(s): Sauvignon Blanc 100%

Class: White Wine

Production: 1 900 bottles

SONDAGSKLOOF WHITE 2018

50% of grapes were fermented on skins in an open top fermented with daily punch downs until dry after which it was basket pressed and racked to new 500L French oak. The other 50% was whole bunched pressed and fermented in older French oak. Both parcels were blended together after 6 months in oak and racked back to barrel for a further 10 months of maturation. Thereafter bottling took place in July 2019.

TASTING NOTES

Combining skin and barrel-fermented components, with wild yeasts adding yet another dimension, this wine is showing incredible black current intensity, aromatic spices and passion fruit. The underlying minerality adds depth to this beautifully expressive Sauvignon Blanc.

Sauvignon Blanc 100%, 13.0% abv, Natural Cork Closure, W.O Sondagskloof
Platters 2020 Sauvignon Blanc of the year - 5, Tim Atkin - 95, Top 5 Sauvignon Blanc*

