

TRADE NAME : Sondagskloof White 2018



PARTICULARS OF WINE

Vintage: 2018

Producer: Trizanne Signature Wines

Production Area: SONDAGSKLOOF

Cultivar(s): SAUVIGNON BLANC 100%

Class: WHITE WINE

Production: 1 900 bottles

OFFICIAL ANALYSIS LABORATORY REPORT									
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 SO2 mg/l	Total SO2 mg/l	pH
0.9893	13.36	22.3	2.8	20.50	7.2	0.40	38	134	3.18

RESULT: APPROVED

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

Tim Atkin Report 2019 – 95 Points:

“A new wine from a new region for the talented Trizanne Barnard, this is a wonderful Sauvignon Blanc, right up there with the most complex examples of the variety in South Africa. Combining skin and barrel-fermented components, with wild yeasts adding another dimension, this has notes of hay, aromatic spices, grapefruit, fresh toast and impressive palate length. 2020-24”

Sauvignon Blanc 100%, 13.0% abv, Natural Cork Closure, W.O Sondagskloof