



ABRAHAM SAUVIGNON BLANC 2017

VARIETAL(S) 100% Sauvignon Blanc

VINTAGE Since 1989; current 2017

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: 16 years
Trellising: 4-wire hedge system with moveable wires
Pruning: Cordon system with 2 bud spurs, ensuring low yield
Harvest date: February 2017
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: 5% fermentation in new 400L barrels and 95% fermentation in stainless steel tank.
Lees Contact: 30 days after fermentation on gross lees and a further 3 months on fine lees in tank.
Barrel component aged 6 months on gross lees.
Alcohol: 13% vol
Total acid: 6 g/l
pH: 3.45
Residual sugar: 3.2 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.

ESTATE WINE



LANDGOEDWYN

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