

## SANCTUARY PEAK *Sauvignon Blanc*

2018

### *Technical Notes*

The grapes are chilled to 3°C. The bunches are sorted on a conveyor, destemmed and crushed. All transfers of grape must and juice in these early stages are attained using gravity. Selected parcels of the grapes undergo a period of skin contact, at 8°C to encapture favourable skin flavours. After a gentle pressing, the juice left to settle for a period of 72 hours at 2°C. Fermentation in stainless steel tanks continues at 12°C until the wine is dry. The 6% Sauvignon Blanc is fermented on natural yeasts and matured for 3 months in 100% new French oak and bâtonnage (lees stirring) practised fortnightly.



### *Styling*

The focus of this wine is based on a vineyard component arising from low yielding Table Mountain Sandstone soils. Using neutral yeasts, Shannon Sauvignon Blanc expresses very distinctive and concentrated primary fruit aromas of asparagus, citrus, and some capsicum in a minerally and flinty style. The clay/shale soils however, provide the Sauvignon with flavours on the riper side of the fruit spectrum and with more structure for a broader palate. The blending in of naturally fermented Sauvignon Blanc, matured on the lees, provides a fuller mouth feel and adds to the complexity of the wine. This wine was vinified in a style that enhances the aging potential of Sauvignon Blanc.

### *Wine Analyses*

Alcohol:	13.0 %
Acidity:	6.9 g/l
pH:	3.11
Residual sugar:	2.2 g/l

<b>Clones planted:</b>	SB 11, 159, 161, 242, 316 & 317
<b>Rootstock:</b>	Richter 110 and 101-14
<b>Soil types:</b>	Mostly quartz encrusted silica Table Mountain Sandstone.
<b>Aspect of vineyards:</b>	South East, East and North East facing slopes.
<b>Ha planted:</b>	4.3 ha (6 blocks)
<b>Planting distance:</b>	2.2m x 1.5m & 2.2m x 1.2m
<b>Vines per hectare:</b>	3030 to 3787 vines.
<b>Trellis system:</b>	Vertical shoot positioning with 5-wire Hedge system with movable wires.
<b>Irrigation:</b>	Combination of drip and micro irrigation.
<b>Average Production:</b>	6-8 tons per hectare (40.5-54 hl/ha).
<b>Harvest dates:</b>	On average last week of February and first week of March.
<b>Altitude:</b>	260 metres to 300 metres above sea level.
<b>Temperature:</b>	Average growing season temperature of a cool 17,5°C.
<b>Rainfall:</b>	Summers are dry with abundant rainfall, mostly in the winter months.

### *Vineyard Selection:*

# 18 SB 11:	25%
# 18 SB 316:	34%
# 18 SB 317:	36%
# Wooded:	6%