



The Musical Collection

Sauvignon Blanc
2013



Composition: 100% Sauvignon Blanc

Vintage: 2013

Winemakers: Hennie Huskisson, JG Auret

Viticulture: Rudolf Jansen van Vuuren

Climate / Quality of the soil / Vines:

Cool breeze micro-climate, one of the highest vineyards in South Africa with temperatures 6°C cooler than the valley giving our grapes slow ripening. Our vines thrive on the decomposed high mineral granite Oakleaf with sub-dominant Glenrosa, Tukulu and Clovelly soil formations on the mountain. Controlled irrigation and 5 and 7 wire hedge trellis systems for optimum ripening. Hand harvest in January at dawn to keep grapes cool for vinification. Most of the Sauvignon Blanc vines are grown at the highest (500m above sea level) and coolest area giving optimum flavour characteristics.

Winemaking Process:

- Hand harvesting.
- De-stemming and crushing, Pressing.
- Controlled fermentation at 14°C during 20 days, in stainless steel tanks.
- Kept in stainless steel tanks.
- Stabilizing.
- Filtering.
- Bottling and labelling.

Wine Composition:

Alcohol: 12.5% Total acidity: TBAG/L Residual sugar: TBAG/L

Winemaker Comments:

This fresh well-balanced white wine with hints of tropical fruit shows classic nettle and gooseberry characters found on the nose of Sauvignon Blanc. Our modern winemaking techniques give this wine ripeness, depth and complexity on the palate.

Food Matches:

A perfect aperitif, enjoyed with salads, fish, seafood, white meat, dishes with creamy sauces.

Drinking Temperature:

Best at a temperature between 10°C and 12°C.

