2020
SAUVIGNON BLANC

Tropical

HABATA

LE GRAND CHASSEUR
ESTATE WINE

VITICULTURAL BACKGROUND:

Sauvignon Blanc from hot regions with relatively high diurnal temperature fluctuations, like Robertson, tend to produce a lush, ripe style with outspoken tropical and yellow fruit flavours. The Sauvignon Blanc vineyard on Le Grand Chasseur Estate was planted in 2006 on Ramsey rootstocks in Karoo-type clay soil. Grapes were night harvested to capture the inherent varietal aromas and flavours at their most vibrant, with a fresh, high acidity.

Cultivar:	Sauvignon Blanc (100%)
Style:	Medium bodied white wine
Maturation potential:	2-3 years

WINEMAKING PROCESS:

Prior to fermentation, the juice receives about 2 hours skin contact to extract extra aroma and body. Fermentation followed in stainless steel tanks and the wine was kept on its fine lees for 4 months before bottling to gain further complexity and texture on the mouthfeel.

TASTING NOTES & FOOD PAIRING SUGGESTION:

An intense and refreshing Sauvignon Blanc with hints of nettle and gooseberry on the nose. On the palate there are abundant tropical flavours of passion fruit, papaya and mango. The ripe fruit character is well balanced by a lively acidity, with a long, satisfying finish.

Enjoy well chilled with seafood, pasta, grilled chicken, crunchy salads and cheese. It is a wine best enjoyed in its vibrant youth, within 1-2 years of vintage.

CHEMICAL ANALYSIS:

Residual sugar	2.3 g/l
Alc	13.85 %/vol
Total acidity (TA)	6.20 g/l
pH	3.49

Winemaker: Carel Botha
Appellation: Le Chasseur, Robertson

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