

First Lady Sauvignon Blanc 2017

WARWICK, STELLENBOSCH AND PAARL, SOUTH AFRICA



HARVEST & VINTAGE NOTES

WINEMAKING PROCESS: The grapes were picked in the early morning and destemmed and crushed. Skin contact was done and only free run and light press juice were used. Various aromatic yeast strains were used and a cold fermentation was done in tank. When dry the wine was racked off the rough lees and frequent lees stirring took place in tank on a weekly basis. No Malolactic was done. The wine was fined and cold stabilized before being bottled with a touch of ascorbic acid added just before bottling.

TASTING NOTES: Expect a light delicate colour of pale honey with a kiwi fruit rim. The nose is a giant rainbow of fig, pear, nettle, flint and melon, offering so many layers. The palate is bone-dry with bright granadilla, lime cordial and citrus guaranteeing a racy white knuckled ride.

VINE AGE: 5-30 Years

SOIL TYPES: Decomposed granite, Shale, Sandstone, Lime

SUSTAINABILITY/ORGANIC CERTIFICATIONS:
Sustainable farming



WARWICK
— ESTATE —

WINEMAKER: Nic Van Aarde and
Carami van der Merwe

GRAPES: 100% Sauvignon Blanc

ALCOHOL: 13.05%

RESIDUAL SUGAR: 2.3 g/L

PH: 3.35

TOTAL ACIDITY: 6.4 g/L

TOTAL SULPHUR: 109

ANNUAL PRODUCTION:
20,000 cs x 12/750ml

RELEASE DATE: October, 2017

