

# Professor Black Sauvignon Blanc 2016

WARWICK, STELLENBOSCH AND PAARL, SOUTH AFRICA



## HARVEST & VINTAGE NOTES

Grapes were sourced from Warwick Estate (blocks 2, 12, 16 and 24). In order to create diversity in flavor profile, parcels of high quality grapes from vineyards managed by Warwick in Elim, Elgin and Walker Bay were also included. The oldest block (12) was planted in 1982. Block 2 was planted in 1993, block 16 was planted in 1992 and block 24 was planted in 2004. The original vineyard (12) was planted to a type of peach named after Professor Black, the horticulturalist who developed the hybrid. All the vines are on Richter 110 rootstock.

Grapes were hand-picked in the early morning, bunches were destemmed, crushed and passed through a mash cooler to a pneumatic press. Two hours of skin contact with enzymes and vitamin C after which reductive winemaking techniques were followed. (CO<sub>2</sub> used as blanketing). Cold settled for two days and inoculated with saccharomyces yeast for aromatics and wild yeast strains for palate weight. Fermented at 13-16° C in stainless steel for 15-21 days. Kept on the gross lees for 4 months with weekly less stirring. Light filtration and fining.

A beautiful delicate color of pale yellow-green with a vibrant shimmer. The nose is lime zest, passion fruit, nectarine, spearmint, flint and fresh oregano. The palate has a crisp entry with a mouth-watering unison of kiwifruit, tropical fruit salad following through to a dry lingering finish.



**SILVER MEDAL**

*TEXSOM International Wine Awards, 2017*



**WARWICK**  
— ESTATE —

**WINEMAKER:** Nic Van Aarde

**GRAPES:** 96% Sauvignon Blanc,  
4% Sémillon

**ALCOHOL:** 13.5%

**RESIDUAL SUGAR:** 1.9 g/L

**PH:** 3.33

**TOTAL ACIDITY:** 6.2 g/L

**ANNUAL PRODUCTION:**  
7,500 cases x 12/750ml

