



# BELLEVUE

## ESTATE

### BELLEVUE SAUVIGNON BLANC 2017



#### VITICULTURIST

DIRKIE MORKEL

#### WINEMAKER

ANNEKE POTGIETER

#### ORIGIN

BOTTELARY, STELLENBOSCH

#### SOIL

GLENROSA

#### TRELLISING

5 WIRE HEDGE

#### AGE OF VINES

19 YEARS OLD

#### YIELD

6 TONS PER HECTARE

#### CLIMATE

A VERY DRY AND MILD WINTER LED TO A SMALL CROP AND GRADUAL RIPENING. TINY BERRIES ALLOWED THE PRODUCTION OF WINES WITH HIGHLY CONCENTRATED VARIETAL CHARACTER.

#### VINIFICATION

FERMENTATION WAS COMPLETED IN TANK AND THE WINE WAS THEN KEPT ON THE LEES FOR FUTURE DEVELOPMENT.

#### TASTING NOTES

THIS SAUVIGNON BLANC SHOWS TROPICAL FLAVOURS OF PINEAPPLE, GRANADILLA AND LITCHI. THIS IS FOLLOWED BY GREEN APPLE AND A LINGERING FRESHNESS ON THE PALATE. THE WINE CAN BE ENJOYED ON ITS OWN, OR PAIRED WITH SEAFOOD OR POULTRY.

#### ANALYSIS

ALC: 13.78

PH: 3.24

RS: 2.0

TA: 6.2