



BELLEVUE

ESTATE

BELLEVUE SAUVIGNON BLANC 2018



VITICULTURIST

DIRKIE MORKEL

WINEMAKER

ANNEKE POTGIETER

ORIGIN

BOTTELARY, STELLENBOSCH

SOIL

GLENROSA

TRELLISING

5 WIRE HEDGE

AGE OF VINES

20 YEARS OLD

YIELD

6 TONS PER HECTARE

CLIMATE

THIS WAS THE THIRD SUCCESSIVE DRY WINTER WHICH 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: 13.01

PH: 3.28

RS: 2.0

TA: 6.2