



# STRANDVELD

## VINEYARDS

*Strandveld Sauvignon Blanc is made from vines grown on a cool south-easterly facing slope of the Elim wine ward. Surrounded by local Elim Fynbos (which is protected as part of the Biodiversity and Wine Initiative) this vineyard is known for its frequent encounters with Puff Adder snakes, hence the name "Pofadderbos". The unique Strandveld terroir is beautifully expressed in this vineyard, growing in almost 100% yellow ferricrete rocky soil. The modest crop ripens slowly in our cool climate, without the loss of flavour. A total of 8331 vines were planted on 3ha in 2003.*

### VINTAGE

Winter 2016 was cold and dry in the Strandveld region compared to the previous wet winters. However in comparison to the rest of the Western Cape we were in a good position as all our dams were full in Spring. Spring was very late with less wind than normal. This carried into November with beautiful windless Summer days, perfect for the vineyard's flower season and berry set. The result was one of our biggest crops to date. February was dry with cool South-easterly winds which provided perfect ripening conditions and resulted in a harvest date for the Pofadderbos block of 20 February.

### GRAPE VARIETIES

100% Sauvignon Blanc

### AGE OF VINES

15 years

### CLONES

SB316

### VINIFICATION

Innovative winemaking techniques, cold fermentation with selected yeast strains and lees contact for six months.

### BOTTLING DATE

18 September 2017

### WINE ANALYSIS

Alcohol 13.51%; Residual sugar 2.4 g/litre; Total Acidity 6.9 g/litre; PH 3.21

### TASTING NOTE

Passionfruit, grape fruit and distinctive blackcurrant on the nose. Creamy and full on the palate with citrus, fynbos and oyster shell minerality complemented by a lovely natural acidity and a long finish.

# STRANDVELD POFADDERBOS

# SAUVIGNON BLANC 2017

Single Vineyard Wine