



WINEMAKER

Marinda Kruger

VARIETALS

Sauvignon Blanc

FEATURES

Bottle, Screw cap, Vegan

ABV

12.5%

AVAILABLE SIZES (L)

0.750



Paarl Heights Sauvignon Blanc

SOUTH AFRICA, PAARL



WINERY OVERVIEW

The Paarl Heights Sauvignon Blanc grapes are planted at the foothills of Paarl Mountain which is the second largest granite outcrop in the world with soils consisting of decomposed granite. These soils are beneficial for drainage and for adding expressions of minerality to the final wine.

Located north of Stellenbosch and east of Cape Town, Paarl is within the Western Cape province of South Africa and is one of the country's most well-known wine producing regions. It is bordered by the Boland Mountains to the east and Paarl Mountain to the west. Paarl is hot compared to the more coastal areas of the Western Cape and experiences long, hot summers and cold, rainy winters. The rainy days are how Paarl got its name, which is Dutch for the word pearl because of the way the town glistens after rainfall.

While Paarl is most known for producing Cabernet Sauvignon, Shiraz, Pinot, Chenin Blanc and Chardonnay, it also boasts zippy Sauvignon Blanc with classic aromas and flavors for a value compared to other New World styles.

VINEYARD

The Sauvignon Blanc grapes are planted at the foothills of the Paarl Mountain which is the second largest granite outcrop in the world. The soils are made from decomposed granite and the minerality of the final wines is a direct result of this soil type. This background of different micro climates, together with cool harvesting, slow and cool fermentation creates a wine with concentrated fruit flavors as well as minerality.

TERROIR

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VITICULTURE

The vines are trellised and receive supplementary irrigation. Production varies between 8 – 10 tons/ha.

VINIFICATION

Only high quality grapes are used which are de-stemmed, chilled and kept on their skins for 16 hours before inoculation. After a light pressing, the juice is settled and only the free-run portion is cold fermented. After fermenting dry, the wine is left on the lees for six weeks to develop extra complexity and aromas. A small portion of press juice blended back for complexity & body.

TASTING NOTES

Fresh aromas of nettle and lemon zest with a palate of ripe citrus, green pepper and stoney minerality.

