



# LE GRAND DOMAINE

## The Pledge Our Origin Sauvignon Blanc 2022

Varieties: Sauvignon Blanc 100%  
Wine of origin: Coastal Region

### TASTING NOTES

An expressive Sauvignon blanc with a light straw colour. Vibrant notes of sweet melon, gooseberries and delectable tropical fruit. A refreshing natural acidity creates a balance and a pleasant mouth filling texture with a lingering finish.

### VINEYARDS

Grapes were picked from bush vines and manicured 5 – 6 Wire VSP trellising. Majority of vineyards are 9 years old with 230 meters above sea level. A combination of Hutton and Oakleaf soils. Hutton soils consist out of more clay where Oakleaf is more sandy loam soils. It is high potential soils with good water holding capacity. The different clones, sites, soil types and elevation, allows us in the cellar to work with various fruit to present the best of the Coastal region.

### WINEMAKING

The grapes are handpicked in bins during cool early mornings. A combination of overnight skin contact versus 3 hours on the skins for optimum fruit extraction, but still obtaining the natural acidity. Lower juice recovery at the press for extracting the finest essence of the grape. After the juice settled clear for two days, we inoculate with a selected yeast strain. Fermentation in stainless steel tanks at 12°C-15°C. After fermentation the wine is kept on the lees as long as possible and with regular stirring it enhances the mouthfeel.

### TECHNICAL INFORMATION

Unit of measure: 750ml

Alc: 13% / RS: 1.69 / pH: 3.54 / TA: 5.7

