



Strandveld Sauvignon Blanc is produced from grapes grown in a single block of vines 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

After a very long wet and cold winter, the spring of 2014 showed good promise. Our hopes for a decent yield were given a blow by an unseasonal cold front in the middle of November. Gale force winds with ice rain caused damage in the middle of our flowering season. The rest of our summer season was dominated by dry East winds. The smaller crop and dry conditions contributed to earlier ripening of the harvest. Our commenced on the 2nd of February, one week earlier than normal. Healthy grapes with smaller berries and less juice were the norm.

"In the cellar we have wines with an abundance of clean, ripe fruit and higher extraction owing to the lower yields and optimum ripeness, all in all it's case of less is more!"

GRAPE VARIETAL

100% Sauvignon Blanc

AGE OF VINES

13 years

CLONE

SB316

VINIFICATION

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

BOTTLING DATE

23 September 2015

PRODUCTION

10 000 bottles

WINE ANALYSIS

Alcohol 14.33%; Residual sugar 1.58 g/litre;
Total Acidity 6.25 g/litre; PH 3.31

TASTING NOTES

Big tropical and citrus fruit with notes of buchu on the nose. Creamy, full and textured on the palate with a distinctive oyster shell minerality on the finish which is complemented by a lovely natural acidity.

POFADDERBOS

SAUVIGNON BLANC 2015