

# CASA VIVA

## SAUVIGNON BLANC

Casablanca Valley

2019

*Pale straw colour; on the nose aromas of grapefruit, green apple and freshly cut grass dominate. In the mouth, the wine has good volume and freshness, with a clean, citrusy aftertaste.*



### WINE ANALYSIS

**Alcohol** 13.3%

**pH** 3.25

**Total Acidity** 6.6 g/L

**Residual Sugar** 3.56 g/L

**VINEYARD** All fruit was sourced from our own vineyard - located within the coolest, westernmost reaches of the Casablanca Valley. Sourced from vines planted between 1993 and 2007, planted on sandy soils which form part of the flattest and coolest stretches of the vineyard. The blocks used in this blend were cropped at an average of 6 tonnes per hectare (2.5 t/acre).

**HARVEST** After a warm and dry growing season, harvest was carried out at night, at low temperatures, starting mid-March.

**VINIFICATION** After harvesting the grapes were first destemmed and then transferred to pneumatic presses in order to separate the juice from the skins. The resulting juices were left to cold settle (at 12°C/54°F) for 1-2 days following which time they were racked to stainless steel tanks and inoculated with selected yeasts. Fermentation occurred at 15 – 18°C and lasted an average of 20 days after which time the newly fermented wine was kept on the lees for several months, before being blended, filtered and bottled.

9.260 cases were produced.

**PAIRING** Classic pairings in South America would be ceviches or tiraditos. Dishes containing a splash of lemon juice or fresh herbs such as cilantro, chives or basil are a perfect match. Fresh cheese with herbs or goats cheese as well.

