

CASA VIVA

RESERVA

SAUVIGNON BLANC

Casablanca Valley

2019

Pale straw with green reflections. This Sauvignon blanc has elegant aromas of citrus fruit, boxwood and a hint of white flowers as well as Casablanca's signature note of jalapeño.

In the mouth the wine is dry and crisp, with clean, citrusy flavours and refreshing acidity. Finishes long.



WINE ANALYSIS

Alcohol 13.8%

pH 3.24

Total Acidity 6.8 g/L

Residual Sugar 3.0 g/L

VINEYARD All fruit was sourced from our own vineyard - located within the coolest, westernmost reaches of the Casablanca Valley. A blend of three different clones of Sauvignon Blanc (70% clone 1, 20% clone 242 and 10% clone 107) from mostly ungrafted vines planted between 1993 and 2012. Most of the vineyards are grown on the sandy soils on the valley floor, complemented with some fruit from the hillsides, lending some extra body.

HARVEST Despite absence of spring frosts after budding, yields were lower than the previous vintage, around 8 tons/ha (3.2 tons/acre). The growing season was cool and dry, the harvest starting on 11 March. The grapes were machine harvested by night at very low temperatures.

VINIFICATION On arrival at the winery the grapes were destemmed and crushed to a pneumatic press. The resulting juices were then left to cold settle for 1-2 days following which time they were racked to stainless steel tanks, inoculated with selected yeasts and fermented at temperatures between 12 and 18°C. Following fermentation the young wine was left for a few weeks on its gross lees (without stirring) before blending. After blending the wine was clarified, cold stabilized and filtered. The first bottling occurred mid August. Total production is of 26.600 cases.

