



# SAVAGE



## SAVAGE WHITE 2022

### BLEND

75% Sauvignon blanc, 25% Semillon

### ANALYSIS

Alc. 13.7% Vol | RS 1.9 g/l | pH 3.35 | TA 6.2 g/l

### ORIGIN

Western Cape

### VINEYARDS

Savage White is made up of three vineyard sites grown in a combination of sandstone and granite soils. Elevation of the sites ranges from 213m to 677m above sea level with a combination of trellised and bush vine plantings.

### VINIFICATION

Grapes are given a fair amount of sun exposure through the season to ensure ripe fruit is processed. Overnight cooling is followed by whole bunch pressing and oxidative handling. The juice is transferred to a selection of 500L barrels (20% new) and concrete eggs where spontaneous fermentation and aging takes place. Malolactic fermentation takes place in the Semillon and occasionally the Sauvignon blanc depending on the vintage. Wines are aged for 12 months in barrel and concrete followed by a further 2-3 months in stainless steel, and finally bottling.

### TASTING NOTES

The warmer vintage conditions have resulted in a slightly more fruit forward wine than was the case in 2021. Blackcurrant leaf, pineapple, pear and grapefruit backed by subtle wood spice. The palate is tightly wound with characteristic salinity, texture and length. A wine that will continue to reward over the next 10 years.