



TECHNICAL SHEET

Giant's Castle

Sauvignon Blanc, South Africa, 2021

Variety/Varieties

100% Sauvignon Blanc

Grapegrowers

Piekenierskloof

Harvest Dates

Feb 21

Vineyard Sites

Saamstaan, Swartland,
Bergendal Piekenierskloof

Climate

Mediterranean, mild wet winters
and hot, dry summer

Soil

Red clay loam and sandy loam

Vine Management

5 and 3 wire perold system

Serving Temp

8 - 12 °C

Cellaring Potential

2 years

Alcohol

12.5%

Residual Sugar

1.78g/l

pH

3.38

Total Acidity

6.05g/l



Wine Making

The principal aim of the winemaking here was one of preservation. The preservation of the varietal characteristics and the retention of the vibrancy that makes this such an enjoyable Sauvignon, whether served with food or simply by the glass.

Carefully harvested fruit was fermented with a specially selected yeast at relatively cool temperatures in stainless steel to promote the aromas that are the hallmark of high-quality Sauvignon Blanc. Being bottled in the following spring ensured that the wine's intrinsic freshness was retained.

Colour/Appearance

Pale Straw

Aroma/Bouquet

Tropical fruit with underlying
whif of green.

Palate

Fresh and generously fruited
on entry, balanced acidity and
persistent finish.

Food Pairing

Summer salads,
seafood paella

