

White 2014

SAVAGE WINES, WESTERN CAPE, SOUTH AFRICA



HARVEST & VINTAGE NOTES

Grapes are meticulously sourced from a number of altitude and maritime vineyards around the Western Cape. The small hand selected parcels of fruit receive much love and attention through the growing season with each vineyard's unique terroir contributing in its own special way to the blend. In the cellar, minimal intervention along with new and old large format French Oak is combined to ensure that the essence of South African terroir is captured in the wines.

A fairly pale, lucid yellow colour, the nose of the 2014 is packed with dried straw, lemon grass, baked yellow capsicum, and rich lemon curd notes. But there is another very complex, herbaceous dimension to the aromatics of this wine. A pithy minerality of crushed gravel underpins notes of dried herbs, tarragon, dried bay leaves and buttered white toast.

The palate shows a rich, full, bold, fleshy entry with mouth coating dry extract concentration of lemon verbena, white citrus, passion fruit soufflé and peach stone fruit. This wine has gravitas and weight of fruit, classical styling but with immediate accessibility and allure. The finish is long and focused revealing the Savage white hallmarks of lemon and pineapple pastille fruits, textural richness, a vibrant acidity, seamless integration and above all, balance.

Despite coming from a challenging vintage, this is another impressive addition to the South African fine wine landscape.



WINEMAKER: Duncan Savage

GRAPES: 73% Sauvignon Blanc,
27% Semillon

ALCOHOL: 14%

RESIDUAL SUGAR: 1.2 g/L

PH: 3.28

TOTAL ACIDITY: 6.4 g/L

TOTAL SULPHUR: 110 mg/L

ANNUAL PRODUCTION:
5,800 X 750ml bottles



Wine Spectator

James Molesworth, Wine Spectator Magazine, 2016

