

SAVAGE

2020 Never Been Asked to Dance



HISTORY

Duncan Savage introduced his own label in 2011 with a goal to produce rock-solid, classic and elegant wines. Duncan sources grapes for Savage wines from maritime and high altitude sites around the Western Cape in South Africa. These small, hand-selected parcels receive a lot of love and attention throughout the growing season. Each vineyard's unique terroir contributes in its own special way to the blends.

VINIFICATION

Sourced from 67 year old dry farmed bush vines grown on decomposed granite soils, grapes are whole bunch pressed and spontaneously fermented in neutral Stockinger 600 litre barrels. Aromatic notes of crushed gravel, wet grey slate and struck flint. Complimented by subtle notes of peach stone, toasted almonds and lemon grass herbal nuances. This terroir lends quite a severe, austere and minerally taut styling to the palate.

TASTING NOTES

Plenty of wet river pebble stony undertones, crunchy yellow orchard fruits and refined pineapple pastille notes. The finish is dry and slightly rasping, but shows great persistence and intensity, finishing with last ripples of dried herbs, yellow apple skins and a mouth-watering saline bite.

TECHNICAL INFORMATION

VARIETALS:	Chenin Blanc
ALC:	13.5%
RESIDUAL SUGAR:	2.3 G/L
TOTAL ACIDITY:	5.9 G/L
PH:	3.44

SCORES

96 points, Tim Atkin, 2021

