

Salt River Sauvignon Blanc 2021

SAVAGE WINES, WESTERN CAPE, SOUTH AFRICA



HARVEST & VINTAGE NOTES

The 2021 Salt River Sauvignon Blanc is a Western Cape blend from two vineyard sites. The anchor of this wine is a 33-year-old bush vine vineyard grown on the slopes of Bottelary in Stellenbosch. The other component is an awesome maritime vineyard in Stanford. These two vineyards have combined exceptionally well in creating the saline mineral style of Sauvignon we love.

Salt River is located in the heart of the city of Cape Town, reminiscent of Shoreditch in London a few years back. This is also the home of Savage Wines.

The Sauvignon Blanc is fermented in a combination of stainless steel tanks, concrete eggs and old barrels. The wine spends four months on lees before being bottled, followed by another two months in the bottle prior to release.

This wine has flavors of orange blossom and grapefruit with a lovely mineral tension, and a fresh saline finish.

SAVAGE

WINEMAKER: Duncan Savage

GRAPES: 100% Sauvignon Blanc

ALCOHOL: 13.5%

RESIDUAL SUGAR: 1.4 g/L

PH: 3.45

TOTAL ACIDITY: 6.1 g/L



GREG SHERWOOD MW
Greg Sherwood, October 2021

