



The Game Reserve Sauvignon Blanc 2018

main variety Sauvignon Blanc

vintage 2018

analysis alc: 12.8 | rs: 1.2

type White

producer Game Reserve Wines

style Dry

winemaker The Game Reserve

taste Fruity

wine of origin Western Cape

tasting notes

This seductive Sauvignon Blanc oozes gooseberry and passion fruit, with notes of ripe figs, lemongrass and capsicum. Following through is a delicious concentration of tropical fruit, nettles and cut grass flavours on the palate. A versatile wine with crisp, lively acidity and a dusty pebble finish.

blend information

100% Sauvignon Blanc

food suggestions

Enjoy as an aperitif or with grilled, smoked and spicy fish and chicken dishes.

in the vineyard

The grapes are from 8 different vineyards in the Coastal region (Firgrove, Stellenbosch and Groenekloof, Darling) - all the sites are carefully selected for the natural cooling effect that is gained from their close proximity to the ocean, their Mediterranean climate, the geological diversity of their soils and for their viticultural practices.

about the harvest

Handpicked between 21 - 24 °B. The criteria that is used for picking is the physical signs of ripeness plus the flavour development that is determined by tasting the berries.

in the cellar

Reductive treatment from vineyard to bottling in order to capture the varietal flavours. Destalked, mash cooled with 12 - 18 hours skin contact and cool fermentation at 10 - 14 °C. The wine undergoes three months of full lees contact after alcoholic fermentation.