

BRUNIA

SONDAGSKLOOF WINES

2022 BRUNIA WHITE

Varietals: 67% Sauvignon Blanc /33% Semillon
Bottling Date: 9th June 2023
Production: 900 Bottles
Wine of Origin: Sondagskloof

Technical Details at Bottling:

Alcohol - 12.0%
RS – 2.0g/l
TA – 6.8g/l
pH – 3.30

Source of Grapes:

The Sauvignon Blanc was sourced from a 17 year old vineyard parcel and the Semillon from a 15 year old vineyard both grown on granitic soils. The vineyards are situated in the cool climate region of Sondagskloof on the south coast of South Africa. This is a linear expression of this classic white varietal blend, with an energetic acidity and chiseled structure, possesses great ageing potential.

Date of Harvest:

The Sauvignon Blanc was harvested on the 27th February 2022 and the Semillon on the 28th February 2022

Winemaking:

The cultivars were picked and fermented separately. Whole bunch pressing was employed, and the must was settled overnight. Minimal sulphur is added at crush as to encourage natural fermentation from the indigenous yeast. No further additions are made. At the first sign of fermentation the juice is raked to barrels where it will complete fermentation. Fermentation generally lasts 14 – 18 days after which the barrels are topped up, natural malolactic fermentation is encouraged. Once stable, the wines are topped regularly and aged on the fermentation lees for a further 9 months. The wine is raked and blended in October and then put back to barrel for maturation until bottling.

Maturation:

Aged for 14 months in French Oak 228L barrels. 10% New Oak

Awards & Accolades:

93/100 Neil Martin Vinous

