



2018 Barrel Fermented Sauvignon Blanc

Barrel fermentation and extended lees contact contribute to this full bodied, elegant and well balanced wine. Floral notes of passion flower and fynbos, granadilla, guava, gooseberry and pear on the palate along with an underlying minerality which gives this unique terroir driven wine its signature.

Wine Made in the Soil

The grapes come from 50% Lismore's Greyton vineyards which are planted on East/Southeast facing slopes at 320 metres in the foothills of the Sonderend Mountain Range. The soils are deep decomposed shale. The other 50% comes from a vineyard in Stanford which overlooks Walker Bay on sandstone soils. Both vineyards have a generally low mean February temperature, leading to an extended ripening period that can put harvest 3-4 weeks later than traditional wine growing regions in South Africa. Sauvignon Blanc is a variety that expresses a very distinct and specific sense of place or "terroir". The distinct minerality of this Sauvignon Blanc is a clear indication of the cool climate in which it is grown.



Winemakers' Notes

I love barrel fermented Sauvignon Blanc. The wine is approached and made in an "oxidative" style. Older 500 litre barrels were used for 70% of the fermentation and maturation bringing forward richness, intense fruit and complexity. 30% of the wine is fermented and aged in 1500 litre concrete egg tanks to enhance the rich palate texture and minerality. In both the barrels and the eggs, extended less contact contribute further to the rounder mouth feel and creaminess of this elegantly textured wine.

As with all Lismore wines, balance is the key. The bracing acidity that is customary in new world Sauvignons has been brought into balance with a carefully chosen pick date and the barrel and egg fermentation and maturation. A full bodied, balanced wine was the goal.

This wine is an extraordinary accompaniment to fine cuisine with some of the world's top chefs choosing to pair it with dishes such as Scallops with a Salsa Verde and Asian-fusion dishes.

Wine of Origin Cape South Coast

Alcohol: 13.0 % RS: 3.2 g/l Total Acidity: 7.11 g/l pH: 3.08