



**Season:** 2020 was an interesting year. The weather was cool and mild through the end of Summer with a normal amount of rain. However, towards the end of the season record breaking heatwaves struck one after the other for the majority of the harvesting time. The resulting wines are big and rich and display some fascinating Terroir that will mark the 2020 vintage. Overall a great year.

**Harvest:** The grapes were harvested on 9/7

**Vineyards:**

ONX Briarwood Estate Block 303

**Vinification:** The juice was pressed and settled overnight and clean racked to barrels and stainless-steel drums and inoculated with Laffort VL3 yeast. The vessels were kept in the cold barrel room for the entirety of fermentation.

**Aging:** Aged sur lees in Stainless Steel containers for 3 months.

**Bottling:** This wine was bottled on 2/14/21

**Technical Information:** 100% Sauvignon Blanc

cases produced: 69

Alcohol: 14.5%

Residual Sugar: 0.06g / 100mL

pH: 3.46

Total Acid: 5.7g tar / 1L

Volatile Acidity: 0.043g aa / 100mL

**Winemaker Notes and Tasting:** This is a bigger, rounder style Sauvignon Blanc that maintains good acidity. Named after the winemaker's sister, this wine is perfect for drinking now.

Aromas of Guava, Lime, Wet Stone and Citrus Blossom

Flavors of Passion Fruit, Stone Fruit, Crushed Stone and Keyur Lime.

**Accolades:**

92 pts & Editor's Choice – The Wine Enthusiast Oct. 2021