



## CREATION SAUVIGNON BLANC 2023

Minerality Rules!

Alluring aromas of elderflower, papaya, cassis, passion fruit and kumquat. On the palate clean minerality rules.

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### Terroir

Wine of Origin: Cape South Coast  
Soil: Decomposed Bokkeveld shale on clay-loam  
Elevation: 270 m

### Vintage

Harvest Date: February 2023  
Rainfall: 820 mm  
Ripening: Long ripening period  
Avg Temp: 22° C

### Analysis

Alcohol: 13.5 vol%  
Total Acid: 5.8 g/l  
pH: 3.4  
Residual Sugar: 1.7 g/l



### Vinification

100% Sauvignon Blanc. Hand-harvested, fermented in stainless steel tanks with a further 3 months on the fine lees.




### Viticulture

Trellising System: 7-wire Perold  
Vine Age: 7-19 years  
Clones: 7, 11, 159, 242, 316, 317, 376, 905  
Rootstock: R99, R110, 8-7, 101-14 MGT, Paulsen



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# CREATION

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