



Konkelberg Sauvignon Blanc



Tasting Notes

Introduction

The name of this range comes from the early days of settlement in the Cape. The VOC (*Vereenigde Oost-Indische Compagnie*) prohibited farmers from trading with anyone other than the 'Compagnie', but this led to big unhappiness. Therefore when the 'vrijburgers' and local tribesmen wanted to do business, had to go to a secluded area in the mountain-range to trade without interference. This corner was where Stellenbosch Mountain and Helderberg 'join' and so it became known as 'Konkelberg'.

Aroma Profile

A fresh white wine with ripe tropical fruit flavours and a well-rounded mouthfeel, as well as hints of lemon and gooseberries. It finishes with a good minerality and long lingering aftertaste.

Terroir

Rooted in the oldest viticulture soil in the world, it is made up of decomposed granite on the lower slopes of the Helderberg Mountain. This vineyard enjoyed the refreshingly cool breezes from False Bay (Atlantic Ocean) during the day and cool night air flowing down the mountain, resulting in even ripening of the berries and good natural acidity. The macro climate is maritime, with cold wet winters and sunny warm summers.

Viticulture

Harvested by hand in the early morning in small picking bins to ensure that perfect grapes reached the cellar. The wine was made in a very natural way so harmless sediment may occur as it develops over the next 3 years.

Vinification

Grapes were whole bunch pressed and naturally fermented in stainless steel tanks. The wine was left on the lees for 3 months before being racked. The wine is bottled without the use of enzymes or fining agents.

Origin

Helderberg, Stellenbosch

Winemaker – Hendrien de Munck

Alc: 12.87% / **RS:** 2.2 g/l / **TA:** 6.4 g/l / **pH:** 3.37

Awards

Platter 3.5 stars