

SASKIA 2017 WINE OF ORIGIN COASTAL REGION



WINEMAKING NOTE: This is a blended dry white wine comprised of 71% Chenin blanc, 14% Viognier, 8% Verdehlo and 7% Clairette blanche.

The grapes for the Chenin blanc are sourced from two old bush vine vineyards planted in granite soils in the Swartland on the north eastern side of the Paardeberg. The two Chenin blanc vineyards are picked at different times, one slightly earlier in the season to preserve the mineral freshness and texture inherent in the grapes. The other vineyard is picked slightly riper as it expresses the beautiful bright yellow fruit typical of Chenin blanc from the Swartland. The Clairette blanche is picked at a very low sugar (19.5 brix) to preserve the acidity that is inherently low in this variety and add texture to the final blend. The Viognier is sourced from a vineyard on the southern slopes of the Paardeberg in Paarl planted on decomposed and colluvium granite soils. The grapes are harvested at around 23 brix. The Verdehlo is from a similar site to the Viognier vineyard. This is harvested at around 22.5 brix and is responsible for the intense grilled pineapple characters and vibrant acidity in the wine.

The grapes are picked into small crates and put into a cold store overnight. The following morning the grapes are gently whole bunch pressed and the juice is settled overnight after which it is then run to 400 litre French oak barrels for fermentation. The fermentation is allowed to start naturally and once completed the wine is topped and matured sur lie for 10 months with regular lees stirring in French Oak, 14% being new.

The wine was bottled in December 2017

TASTING NOTES:

COLOUR: Brilliant golden straw colour.

NOSE: Intense citrus and yellow fruit aromas on the nose with underlying honeysuckle floral notes. Notes of marzipan, toasted almonds and brioche hint to time on the lees in oak.

PALATE: The entry on the palate bursts with citrus and white peach flavours leading to a textured and rich mid-palate. There is immense complexity in this wine with a sense of elegance and freshness. The wine finishes with a slight salinity which leaves one wanting more.

FOOD PAIRING: This wine is a perfect accompaniment to Lobster Bisque, Seafood Paella, Sushi or any mildly spicy dish.

MATURATION: This wine drinks well on release but will reward with cellaring for up to 10 years from harvest.

PRODUCTION: 3250 bottles

TECHNICAL ANALYSIS:

- pH: 3.34
- TA: 5.60 g/l
- RS: 1.9 g/l
- Alc: 13.0 % by vol.

AWARDS

- Platter's Wine Guide 2020 – 4 ½ stars

VINEYARDS: CHENIN BLANC | AREA: SWARTLAND ON THE NORTH EASTERN SLOPES OF THE PAARDEBERG - MORELIG

Altitude:	Aspect:	Row direction:	Planted in:	Soil Type:	Training:	Pruning:	Irrigation:	Plant Density:	Cropping:
250m	Northwest	Not applicable	1980	Decomposed Granite.	Bush Vine	Spur pruned	None	4000 vines per hectare (1m X 2.5 m spacing)	4tons/ha or 25hl/ha

VINEYARDS: CHENIN BLANC | AREA: SWARTLAND ON THE NORTHERN EASTERN SLOPES OF THE PAARDEBERG - LANGKLOOF

303m	East	Not applicable	1971	Decomposed Granite.	Bush Vine	Spur pruned	None	2500 vines per hectare (1.2m X 3.4 m spacing)	4tons/ha or 25hl/ha
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VINEYARDS: VIOGNIER | AREA: VOOR-PAARDEBERG

200m	East-south-east	Northeast, southwest	2004	Iron rich Gravel in Decomposed Granite.	7-wire Vertical Perold	Spur pruned	Supplemental drip irrigation	2900 vines per hectare (1.25m X 2.75m spacing)	4tons/ha or 25hl/ha
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VINEYARDS: CLAIRETTE BLANCHE | AREA: SWARTLAND ON THE NORTHERN EASTERN SLOPES OF THE PAARDEBERG

250m	Northeast	Not applicable	1980	Decomposed Granite	Bush Vine	Spur pruned	None	4000 vines per hectare (1m X 2.5 m spacing)	3 tons/ha or 15 hl/ha
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VINEYARDS: VERDEHLO | AREA: VOOR-PAARDEBERG

200m	South	East/West	2012	Hutton & Clovelly Soils (Granite)	7-wire Vertical Perold	Spur pruned	Supplemental drip irrigation	3350 vines per hectare (2.4m X 1.1m spacing)	8 tons/ha or 50 hl/ha
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