

The Amos Block Sauvignon Blanc 2023 (OVP 1965) Organic W.O. Swartland

A feat for such a variety in the hot Swartland climate, this is the antithesis of Sauvignon Blanc. It has a wonderfully aromatic and energetic style, full of notes of fig, gooseberries, nettles with minerality and crisp acidity. It is bright and refreshing but with a lovely texture, making it more generous on the palate than you might expect.

CHARL'S COMMENTS: After three years in conversion, this vineyard is now officially certified organic. This, plus the end of the three year draught, has resulted in fantastic quality grapes, Enjoy!

VINEYARD: This unique bushvine vineyard of Sauvignon Blanc was planted in 1965 (a certified heritage vineyard) and is the oldest existing block, or Mother Block, of the variety in South Africa. Farmed without irrigation, only in exceptionally mild vintages does this vineyard transcend the Swartland. The vineyards block only yield 3.0 tons per hectare.

HARVEST DATE: Feb 2023

WINEMAKING: The single vineyard was hand-harvested at 21,1 degree balling, with a natural acidity of 7.05g/l. The bunches were gently destalked and crushed and thereafter underwent 90 hours of skin contact. After 48 hours of settling, 30% of the juice was transferred to seasoned French oak barrels and the balance fermented in stainless steel tanks

Alc:12.28 % | RS:1.5 | pH:3.60 | TA:5.3 | VA: 0.53



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