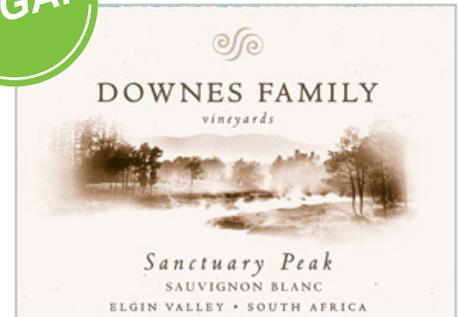




Downes Sanctuary Peak Sauvignon Blanc 2017



Winemaker: Kevin Watt , James Downes,
Gordon Johnson and Nadia Cilliers.
Appellation: Elgin
Varietal: Sauvignon Blanc
Cases: 2,000 - 6 bottle cases
Yields per Acre: 3-4 tons per acre.
Filtration and fining: Cold Stabilisation plus light filter.
Wood treatment: 100% of the Semillon (New Bordeaux barrels)
Length of barrel maturation: 3 months



Alcohol: 14%
Total Acid: 7.4 g/l
pH: 3.13
Residual Sugar: 2.7 g/l

UPC#:858441006118

Viticultural Practices: ::Known as Downes Family Wines in the U.S. and Shannon Family Wines in South Africa::

The grapes are chilled to 3°C. The bunches are sorted on a conveyor, destemmed and crushed. All transfers of grape must and juice in these early stages are attained using gravity. Selected parcels of the grapes undergo a period of skin contact, at 8°C to encapture favourable skin flavours. After a gentle pressing, the juice left to settle for a period of 72 hours at 2°C. Fermentation in stainless steel tanks continues at 12°C until the wine is dry. The 11% blended Semillon is fermented on natural yeasts and matured for 3 months in 100% new French oak and bâtonnage (lees stirring) practised fortnightly.

Winemaker Notes: The focus of this wine is based on a vineyard component arising from low yielding Table Mountain Sandstone soils. Using neutral yeasts, Shannon Sauvignon Blanc expresses very distinctive and concentrated primary fruit aromas of asparagus, citrus, and some capsicum in a minerally and flinty style. The clay/shale soils however, provide the Sauvignon with flavours on the riper side of the fruit spectrum and with more structure for a broader palate. The blending in of naturally fermented Semillon, matured on the lees, provides a fuller mouth feel and adds to the complexity of the wine. This wine was vinified in a style that enhances the aging potential of Sauvignon Blanc.

Score(s): 91 pts Tim Atkin - One of two Shannon Sauvignon Blancs, this is the (new) wooded version and contains 11% Semillon. Nettley and fresh, with notes of lime and fresh herbs and deftly handled vanilla spice. 2019-23.