



BANGHOEK NECTAR DESSERT WINE

TASTING NOTES

Made from Le Pommier Sauvignon Blanc grapes. Pale gold in colour, with inviting aromas of ripe tropical fruit, peach, preserved citrus and honey. The palate is luscious and fruit-forward, with concentrated sweetness balanced by lively Sauvignon Blanc acidity. A smooth, lingering finish leaves delicate honeyed fruit flavours and refreshing freshness.

IN THE VINEYARD

Situation: East and North-South Facing Row Direction

Altitude: 350m

Distance from sea: Approximately 23.5km

Soil Type: Gritty sand, scree covering granite, deposits of weathering products of granite

Rootstock: R99

Age of vines: 14-20 years

Trellising: Vertical hedge

Pruning: Cordon

Irrigation: Drip

Grapes were left on the vine until some raisins showed and was picked at roughly 30 percent Brix.

HARVEST

Picking date: March

Yield: 14 tons/ha average

IN THE CELLAR

The grapes were picked at around 30 deg Brix. Whole bunches were crushed by foot in bins and after 24 hrs of skin contact transferred to the press. Pressed juice was cold settled for 2 days at 8 deg C. Juice was transferred to barrel and fermented spontaneously. After fermentation the wine was left in aged French Oak barrels for maturation for 9 months.

FOOD SUGGESTIONS

Serve chilled and savour with our signature Maraai Apple Tart, or enjoy alongside Frozen Honey & Almond Nougat with Maraai Rosé Syrup..

AGEING POTENTIAL

20 years or more, provided that it is stored under optimum conditions.



VARIETAL
100% Sauvignon Blanc

WINE OF ORIGIN
Banghoek Valley, Stellenbosch, South Africa

ANALYSIS
Alcohol: 12%
Acid: 6.8g/l
Residual Sugar: 77.4/l
pH: 3.35