



COMRADES WINE COLLECTION

DOWN RUN SAUVIGNON BLANC

VINEYARD:

Produced from dryland farmed vineyards in Darling, approximately 8km from the cool Atlantic Ocean. The vines are all trellised and planted on deep, red oakleaf soils. Viticultural techniques have evolved and include monitoring the vineyards for optimal picking times, adopting a combination of sampling, weekly vine and analysis monitoring and tasting to optimize the richer tropical notes.

TASTING NOTE:

Pale straw with a green tinge in the glass. Typical maritime Sauvignon aromas of ripe fig, pineapple, grapefruit and lime sorbet. Palate is fresh and fruity with lengthy acidity, and a salivating dry finish.

WINE OF ORIGIN

Darling



WINEMAKING:

The grapes were machine harvested early in the morning, arriving at the cellar before sunrise. The machine has a sorting action selecting only the whole berries. After sorting, the berries were gently pressed and the juice allowed to settle and then racked off into stainless steel tanks for fermentation. Conditions during fermentation were managed to preserve and accentuate the tropical "thiolic" profile inherent to the cultivar. The wine was left on its fine lees for 3 months after fermentation, prior to blending, stabilization, and bottling.

ANALYSIS

ALC: 13.50%

Sauvignon Blanc 100%