



RED WOLF



## EAGLES' NEST SAUVIGNON BLANC

### VINTAGE

2017

### VARIETAL

100% Sauvignon Blanc

### ORIGIN

Coastal

### COUNTRY

South Africa

### WINE MAKING NOTES

Grapes were hand harvested and then cooled in a specialised cooling room to 5°C. The following morning the bunches were destemmed and left to cold macerate for 8 hours prior to being gently pressed, recovering about 70%. The juice settled overnight in a stainless steel tank, after which only the premium clear juice was racked off and inoculated with a cultured yeast strain. The fermentation temperatures were very low, peaking at 13.5°C. After fermentation, the wine remained on the lees to give it further complexity for 6 months.

### TASTING NOTES

The nose shows aromas of passionfruit, pineapples and guavas. The palate is fresh, with a soft, elegant mouth-feel, a lively acidity while the tropical fruit aromas carry through.

### FOOD PAIRING

Sushi, grilled fish and shellfish

### AGING RECOMMENDATIONS

Until 2020

### ANALYSIS

Alcohol: 12.5%

RS: 1.9 g/l

TA: 7.1 g/l

pH: 3.31

### ABOUT THE WINERY

Eagles' Nest is located high up on the slopes of the Constantia mountain range, at the foot of Table Mountain. This boutique family owned vineyard has in recent years gained a striking reputation for both its beauty and award winning wines.

The vineyard's elevation and close proximity to False Bay deliver distinctive cool climate wines that are not found elsewhere in South Africa.

Winemaker Duran Cornhill has a range of experience, from Bordeaux to New Zealand, and is an expert in Constantia terroir from his time at the famous Klein Constantia. His philosophy of winemaking is "an art combined with both science and nature, and when steered in the right direction it will display origin and excellence".

### WEBSITE

[Eaglesnestwines.com](http://Eaglesnestwines.com)

### REDWOLFIMPORTS.COM

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