



IXIA CONSTANTIA SAUVIGNON Vintage 2021

Born from the ashes and found only in Madagascar and the Cape, the Aristea flower flourishes on land ravaged by fire, opening for just one day each year.

It also symbolises the struggle, passion and dedication required to produce every new vintage of our special collection of handmade wines. Wines that express a sense of place, crafted with skill and adventure by friends united in a single purpose: to capture the elegance and spirit of South Africa.

HARVEST DETAILS

This was the first time we sourced grapes from the Constantia region, and it paid off in this wine waiting to find the perfect blocks. The area has a Mediterranean climate with cool sea breezes coming from False Bay during the growing season and the soils are deep, well drained alluvial decomposed granite from the slopes of Table Mountain.

Harvest dates for the different parcels of fruit were decided on taste and phenolic ripeness and the fruit was hand harvested, crushed, destemmed, and left on the skins overnight for maximum thiol extraction.

WINEMAKING

Fermentation took place in temperature controlled stainless steel tanks and matured on the lees for another 3 months before blending and bottling.

TECHNICAL INFO

| Grapes Origin: | W.O. Constantia | Alcohol: | 13% |
|-----------------|-----------------------------|-----------------|---------|
| Vineyard Yield: | 8 tons / hectare | Residual Sugar: | 1.8 g/1 |
| Harvest Date: | 19/08/19 & 20/02/19 | Total Acid: | 5.8 g/1 |
| Production: | 5,300 bottles 90 magnums | pH: | 3.36 |

TASTING NOTES

A classic and elegant Sauvignon Blanc with tropical aromas of litchi, guava, blackcurrant, and elderflower on the nose. These fruits follow on the palate with a subtle minerality and a crisp, lingering aftertaste.