

Sauvignon Blanc 2022

VARIETAL INFORMATION: 100% Sauvignon Blanc

WINE OF ORIGIN: Western Cape

HISTORY: In 2014, The Smuggler's Boot wines were first released. The name derives from the time of trade embargoes in South Africa when growers & winemakers smuggled grapevine material into the country by hiding the cuttings in Wellington boots. The Smuggler's Boot range celebrates that ingenuity.

VINTAGE: Hand-Picking Dates: 13th March 2022

SEASON: Winter had ideal conditions in that there was water availability throughout, and the temperatures were lower than average. Spring was favourably drier than average enabling a very even budding and shoot growth. However, it was also cool meaning that the growth cycle started 10 to 14 days later. As cooler weather continued the belated pace continued throughout with the vines' growth never catching up. Summer was cooler and wetter leading to more challenges of fungal pressure especially given the canopies were denser. Harvest time in 2022 was eventually delayed on average by 10 to 14 days.

WINEMAKING: Grapes were hand-picked into small lug baskets. The Sauvignon Blanc was whole bunch pressed using a light sparkling wine pressing cycle before going to tank for 2 days of cold settling. After racking off the clean juice a small amount of light fluffy lees was added back, and the wine was inoculated using a mix of yeasts. The Sauvignon Blanc was fermented cool, between 12-14°C enabling a long, cool ferment to preserve all the delicate volatiles that exist in the must. A light sulphuring followed to stop malolactic, and the lees was stirred using heavy dry ice blocks on the Sauvignon Blanc tanks. All together the wine stayed on its lees for around 4 months after which the batches were tasted and blended with a light fining and bottled.

ALCOHOL: 13.44% **TOTAL PRODUCTION:** 7000 bottles

TASTING PROFILE: Light green-lemon in colour, the nose displays stimulating aromas of Meyer lemon, nettle, apple and mandarin that slowly open further to thiols of blackcurrant leaf and English gooseberry. A soft, inviting palate entry with a juicy core of fruit balanced with a fresh line of zingy acidity. A hint of Semillon adds a little weight and depth to the core. Plenty of fruit, ripe apple slices, grapefruit, hints of granadilla run alongside a gentle dusty, lime/lemon combination and a lick of sherbet. The finish is long and surprisingly soft.

FOOD PAIRING: Seafood is always a winner - Fresh crab with cracked pepper & a squeeze of lemon juice on crusty wholewheat bread, Smoked salmon on rye bread, Prawn kebabs marinated in lemon, garlic and parsley and grilled on the BBQ or shake it up with lemon, dried juniper berries & fresh rosemary.

Pasta with pesto sauce and shavings of Parmesan Cheese (not blue cheese) Soufflé, and Caprese salad. Vegan options include Risotto with peas & mint, Artichokes roasted with lemon & mint, Gazpacho, and Avocado & black sesame seed sushi.

