



## FRYER'S COVE

*Bamboes Bay*

### *Wine of Origin Bamboes Bay Sauvignon Blanc 2017*

#### Harvest Conditions:

One of our best Sauvignon Blanc harvests in recent years, with a wonderful long, dry, ripening period with cold nights. The berries were small and healthy packed with flavour. The final ripening was quick and the grapes were picked at super sugar levels over a short period of time.

#### Soil Type:

Hutton type top layer with unobstructed lower layers of calcic soil. Lots of lime in the lower parts.

#### Wine Description:

A vibrant mix of clean herbaceous and tangy passion fruit aromas, with wisps of intense fresh seaweed and gravelly crunch in the background. The palate shows a full lingering powerful combination of ripe Citrus, Stone fruit and Lemon Grass. The elegance it shows is backed by a succulent acid framework and subtle minerality.

#### Food Pairings:

Fresh Oysters, Grilled Calamari, Big fat garlicky Prawns. Wild Salmon Sashimi. Fresh Green Asparagus. Dishes with herbs and greens. Great with Fusion recipes containing Basil, Cilantro, Rocket and especially Mint. Superb with crisp salads with Chevre Cheese or feta prevailing. Wonderful with BBQ Chicken.

#### Ideal Drinking:

Due to the style, character and quality of Fryer's Cove Bamboes Bay Sauvignon Blanc, we believe that this limited production wine must be at least a year and half in bottle before release, only then does it show its real potential, continuing on for a further 5 to 7 years to reach its peak - we hope you will savour this experience too!

#### Winemaker:

Derick Koegelenberg

**Production:** 16,846 bottles individually numbered in sequence

**Wine Region:** Wine of Origin Bamboes Bay, West Coast South

Africa

#### Wine Analysis:

**Alcohol Vol:** 14.12 %

**Residual Sugar:** 3.0 g/l

**Total Acid:** 6.8 g/l

**Volatile Acidity:** 0.31 g/l

**Total SO<sub>2</sub>:** 101 mg/l

**pH:** 3.35

**Release Date:** September 2018

