



LA VIERGE®

La Vierge Collection

ORIGINAL SIN Sauvignon Blanc 2019



This offering produced from vineyards that are situated on Babylon Farm in the Ward of Hemel – en - Aarde Ridge, Walker Bay. The wine, a clear and true reflection of the potential of the unique soils and maritime site situated in the hills above Hermanus, is released a year after vintage as a prime example of slow-developing cool-climate Sauvignon Blanc.

Name: The road to heaven is paved with a zillion temptations as Adam and Eve discovered when they had been tempted by the serpent to eat from the forbidden fruit. In Hemel-en-Aarde, Chardonnay is the rage. We had sinned by planting Sauvignon Blanc, but we did so knowing that it would bring us infinite knowledge about this cool-climate grape variety. And in it you get the opportunity to taste the forbidden fruit of the Hemel-en-Aarde area.

Varietal and Origin

Hemel – en - Aarde Ridge *Sauvignon Blanc* 90%

Hemel - en - Aarde Ridge *Semillon* 10%

Soil Type

Planted to Argillaceous Shale of the Bokkeveld Series

Aspect

South and South East

Trellising System

Vertical Shoot Positioning (Perold)

Age of Vines

12- 14 years

Vines per hectare

5400

Average Yield

8 - 9 tons/ha (26 - 39hl/ha)

Production

2430 cases of 6 x 750ml bottles

Climate: These Walker Bay vineyards of Hemel- en - Aarde Ridge are situated within close proximity to the Atlantic Ocean. The maritime climate being more temperate in style, where parallel mountain ranges channel the southerly sea breezes through the appellation during the summer. These winds in turn bring regular sea mists and overcast conditions to the valley and with it more even temperatures. The average temperature is 19° C and rainfall, approximately, 750mm per year.

Harvest details: All grapes were harvested by hand in cool early morning temperatures. The grapes were picked at varying stages of ripeness throughout early to mid-March in order to achieve a more complex wine profile.

Analysis

Alcohol by volume	13.50%
Total Acidity	6.6 g/L
pH	3.19
Volatile Acid	0.29 g/L
Residual Sugar	2.00 g/L

Technical Notes: These batches of Sauvignon Blanc and Semillon grapes are harvested early in the morning and then de-stemmed and crushed at cold temperatures using dry ice to prevent oxidation of the must and to preserve flavors and aromas. The skins are pressed lightly, and the juice left to settle for a period of 48 hours at 10° C. The Sauvignon Blanc and Semillon are fermented separately in stainless steel tanks and is maintained at temperatures between 12-16° C until the wine is dry. After fermentation, the wines are racked off the gross lees and blended. Thereafter the wines are left on the fine lees for six months before filtration and bottling occurs.

Styling: The profile of this wine is based on the vines planted on a variation of Shale and Clay based soils and the wine therefore expresses the broad richness of the clay on the palate and aromatic tropical fruit and mineral character on the nose. Using a blend of yeasts and the intrigue achieved with the portion of Semillon, it shows white floral notes and pear drop, with a hint of lemon grass character and a full mineral follow through on the palate.