

THE MIRA
SAUVIGNON BLANC
2014

Luscious passion fruit and white peach blossom with lingering green notes balanced with refreshing acidity and a citrus finish.

VINEYARD & VINIFICATION

Origin:	Western Cape
Aspect:	West, North-East, North
Soil:	Predominantly decomposed granite
Age of vines:	15+ years
Yield:	7 tonnes per hectare
Irrigation:	Supplementary
Degrees balling:	21.5 - 23° B

All grapes were hand-picked in the early morning and gently hand-sorted. The juice was handled reductively and left to settle for two days at 8°C, after which it was racked and inoculated to ferment at 12°C. After fermentation, the wine was left on the lees for 6 months with occasional batonnage.

ANALYSIS

Alcohol:	13%
RS:	2 g/litre
TA:	7.5 g/litre
PH:	3.2

