



BERGSIG
ESTATE • LANDGOED

SINCE 1843 SEDERT

Bergsig Sauvignon Blanc 2021 *Tropical Fruit Aromas*



Tasting notes:

Crisp and lively, medium bodied and in great balance with ripe melon and fig flavours followed by a light minerality on the finish displaying excellent characteristics of terroir.
Serve chilled.

Analysis:

Alc.: 12%
RS: 3.1 g/l
TA: 6.0 g/l
pH: 3.6

Vinification:

Grapes from two separate vineyards were harvested during the last week of February. Fruit from the vineyard on the banks of the White river contributes to riper tropical flavours while those from the higher mountain slopes are more fruity and delicate. Hand-picked in the cool of the early morning to retain freshness. Skin contact was allowed before settling and cold fermentation in Stainless Steel tanks.

Terroir:

Mediterranean climate with annual rainfall of approximately 1000mm. The Estate is located on the upper slopes of the Breede River Valley at 240 – 350m above sea level. Cold winters with snow until late Spring, resulting in slow ripening. Harvest usually starts 2 – 3 weeks later than the rest of the country. Significant variation in diurnal temperature occurs in our region, with good sugar development during the warmer days while the drop in temperature at night preserves the balance of natural acids in the grapes. The soil is defined by a major geological fault, the Worcester Fault, which runs through the valley. Hills are composed of weathered sandstone and the valley floor is sedimented by a diversity of soil parent materials