



BERGSIG
ESTATE • LANDGOED

SINCE 1843 SEDERT

Bergsig Sauvignon Blanc 2023

Tropical Fruit Aromas



Tasting notes:

Bergsig Sauvignon Blanc is very crisp, alive and zesty. This light-bodied wine beams with notes of fresh lime and has a great mineral finish that displays excellent characteristics of terroir. Best to serve chilled with grilled fish, salads and Thai-style dishes

Analysis:

Alc.: 12.68 %
RS: 1.6 g/l
TA: 7.4 g/l
pH: 3.37

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

Awards:

SA Terroir Breedekloof District Winner 2023