



CREATION SAUVIGNON BLANC, SEMILLON 2023

Ocean's Gift

Inigorating salty bouquet, reminiscent of the fresh sea breezes caressing the vineyards. A distinctive, terroir-expressive Bordeaux-style white.

Terroir

Wine of Origin: Walker Bay
Soil: Decomposed Bokkeveld shale on clay-loam
Elevation: 270 m

Vintage

Harvest Date: February 2023
Rainfall: 820 mm
Ripening: Long ripening period
Avg Temp: 22° C

Analysis

Alcohol: 13.8 vol%
Total Acid: 6.3 g/l
pH: 3.2
Residual Sugar: 1.7 g/l

Vinification

80% Sauvignon Blanc, 20% Semillon. Hand-harvested, barrel-fermented. Sauvignon Blanc fermented in 20% new and 80% second and third-fill French oak barrels. Semillon fermented in second and third-fill French oak barrels. Barrel sizes vary between 320 L and 500 L. Matured for 10 months.

Viticulture

Trellising System: 7-wire Perold
Vine Age: 6-19 years
Clones SB: 7, 11, 159, 242, 316, 317, 376, 905
Clones SM: 1, 14
Rootstock: R110, R99, 8-7, 101-14 MGT, Paulsen



CREATION

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