

FNB  
*Sauvignon*  
BLANC *Top 10* 2017



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Sauvignon Blanc is a white wine that owes much of its popularity to winemakers in Bordeaux and the Loire Valley in France. The Sauvignon Blanc taste is very different to other white wines because of its green and herbaceous flavours. The name Sauvignon Blanc means “Wild White” and the grape is related to Traminer, with origins in the south of France.

FNB Business is the proud sponsor of the **Sauvignon Blanc Top 10** competition, which awards outstanding winemakers for their ingenuity and skill in making exceptional Sauvignon Blanc wines. Held under the auspices of the Sauvignon Blanc Interest Group (SBIG), the competition is independently audited to ensure that the finest wines receive the recognition they deserve.

## Boschendal De Werf Sauvignon Blanc 2016



Winemaker:	Lizelle Gerber
WO:	Coastal Region
Alc:	13.13
RS:	2.7
TA:	6.4
pH:	3.32

The grapes entered the cellar on conveyor belt and a sorting team ensured that only the optimum quality grapes were crushed. Vinification was in stainless steel tanks at a controlled temperature of 16°C. All air contact with the juice and wine was avoided by using inert gasses to preserve the delicate fruit flavours. Wine is left on the primary lees after fermentation. Stirring it once weekly at the beginning and after 4 weeks, once every 2nd week. This process is called battonage and ensures a rounded richness on the palette contributing to the balance and complexity. This wine shows classic cool climate characteristics with opulent white fruit flavours, kiwi, lively lime zest with a touch of green fig. The palate displays richness and complexity with unique lime and capsicum undertones. Captivating persisting fruit core, mouth-filling body, finishing with a lingering mineral elegance.

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## Diemersdal Winter Ferment Sauvignon Blanc

Winemaker:	Thys Louw
WO:	Durbanville
Alc:	14.41
RS:	2.9
TA:	5.9
pH:	3.25

Dry-land Sauvignon Blanc from Durbanville was night harvested at 23° Balling. Six hours skin-contact before pressing and settling for 48 hours. The fermentation of this wine was postponed for 4 months before inoculated and fermented in the heart of the Cape winter. The wine was stabilised and bottled soon after fermentation. This resulted is a unique new-world style Sauvignon Blanc with intense aromas of gooseberries, tropical fruit, and sweet grapefruit, with a minerality at the core and rich mouthfeel.

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## Groot Phesantekraal Sauvignon Blanc 2017

Winemaker:	Etienne Louw
WO:	Cape Town
Alc:	14.32
RS:	1.8
TA:	6.5
pH:	3.23

Two blocks yielded 12 tonne/ha and was machine harvested in the cool morning hours. After fermentation, the wine was left on the lees for 3 months prior to bottling. Gooseberry, passionfruit and guava are the dominating fruit flavours on this wine which celebrates the fermentation aromas. The acidity is beautifully balanced by a rich and juicy mouthfeel, with the fruit flavours lingering on the aftertaste.

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## Highlands Road Sauvignon Blanc 2015



Winemaker:	Vanessa Simkiss
WO:	Elgin
Alc:	14.16
RS:	4.4
TA:	7.3
pH:	3.03

There is a lot of typical Elgin on the nose of this wine, racy hints of nettle, fynbos, and seashell create quite an expectation. The aromas follow through onto the palate with a mineral vibrancy, a seamless and rich mid palate, and an exceptionally long finish. The zesty acidity is well balanced by the added residual sugar.

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## Kleine Zalze Family Reserve Sauvignon Blanc 2017

Winemaker:	RJ Botha
WO:	Western Cape
Alc:	13.50
RS:	2.2
TA:	6.6
pH:	3.44

The grapes were handpicked early in the morning and in some cases even during the night. We handle the wine very reductively from the start with dry ice in the vineyard through to the fermentation vessel. The grapes were crushed as soon as it arrived with a CO<sub>2</sub> blanket and given at least 12h skin contact. This was to extract all the beautiful flavours nestled in the skins. The juice was racked from the skins with gravity and settled for 24h. The clean juice was racked to the fermentation vessel where we inoculate with selected yeast strains and ferment very slow at 13°C. The wine spent 7 months on primary lees before being bottled with only a very coarse filtration. Lively and herbaceous with crisp layers of fruit. Intense palate with tropical and green elements.

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## Mulderbosch 1000 Miles Sauvignon Blanc 2015 (Wooded)

Winemaker:	Sean Griffiths
WO:	Western Cape
Alc:	14.39
RS:	2.0
TA:	6.2
pH:	3.40

Selected blocks from our very best vineyard sites in Stellenbosch, Elgin and as far afield as Piekenierskloof were fermented separately in stainless steel tanks before being drawn down to neutral 500l French oak casks for maturation. Maturation for a period of 15 months on the lees ensued, followed by racking and preparation for bottling. Dazzling white-gold in appearance, shimmering in the glass. Notes of box wood and cassis vibrate side by side, penetrated by shafts of herbaceous, nettle-like character. Maturation on lees has provided a rounded edge to these characters, polishing rather than subduing their impact. The palate is marked by thrilling acidity and a fine mineral texture, with a core of flavours leading deep into the finish.

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## South Hill Sauvignon Blanc 2016



Winemaker:	Sean Skibbe
WO:	Elgin
Alc:	13.39
RS:	3.3
TA:	6.3
pH:	3.22

All grape bunches were sorted before being destemmed. The berries were then sorted and crushed. The juice was then pressed off the skins immediately and left to settle for 48 hours. The juice was fermented at 14°C with Alchemy II yeast. After fermentation, the wine was left on the gross lees for 2 months to add richness and weight to the palate. A distinctive limey citrus backbone, whilst retaining the tropical fruits such as granadilla consistent with the South Hill terroir. Soft, well integrated natural acidity maintains freshness and food paring versatility. This is a deliciously refreshing wine which is equally suited to being enjoyed on its own or as a partner to a wide variety of foods. Already showing lovely complexity, it will reward patience if given time to develop with age.

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## Stellenbosch Vineyards Sauvignon Blanc 2017

Winemaker:	Bernard Claassen
WO:	Stellenbosch
Alc:	13.80
RS:	2.4
TA:	7.6
pH:	3.37

No excessive skin contact, two days of settling prior fermentation. Primary fermentation takes place in stainless steel tanks at temperatures of 13 - 15°C. The juice is handled quite reductively up until bottling of the final product. When dry, the wine is left on its primary fermentation lees for about six months to ensure a more complex, balanced palate with a lingering finish. This is a modern styled Sauvignon Blanc that shows elegance and finesse. The nose shows a cascade of gooseberries, asparagus and lemongrass, complimented by lush, juicy fruit. Well balanced with a full, rich palate and a lingering finish.

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## Strandveld Pofadderbos Single Vineyard Sauvignon Blanc 2016

Winemaker:	Conrad Vlok
WO:	Elim
Alc:	13.14
RS:	2.1
TA:	6.1
pH:	3.36

Produced from grapes grown on a cool south-easterly facing slope of the Elim wine ward. Surrounded by local Elim fynbos (which is protected as part of the Biodiversity and Wine Initiative) this vineyard is known for its frequent encounters with Puff Adder snakes, hence the name “Pofadderbos”. The unique Strandveld terroir is beautifully expressed in this vineyard, growing in almost 100% yellow ferricrete rocky soil. The modest crop ripens slowly in our cool climate, without the loss of flavour. Innovative winemaking techniques, cold fermentation with selected yeast strains and lees contact for six months. Expressive tropical fruit flavours on the nose, full, creamy and textured on the palate with a distinctive flinty, oyster shell minerality on the finish which is complemented by a lovely natural acidity.

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## Vrede En Lust Artisan Range Blanc Fumé 2016 (Wooded)

Winemaker:	Karlin Nel
WO:	Elgin
Alc:	13.80
RS:	2.5
TA:	6.4
pH:	3.17

Fermented in 500-litre barrels, the use of oak on this wine is a delicate approach. Hints of orange blossom and subtle stone fruit line the fresh palate – a unique expression of Sauvignon Blanc. From our Elgin appellation – this barrel selection was bottled separately to showcase the finesse and freshness that Sauvignon Blanc can showcase, along with an integrated creaminess from the delicate use.

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