



**Jacaranda Wines - Harvest Range
Silver Lining Sauvignon Blanc/Semillon 2020
South Africa/Western Cape/Wellington**

Tasting Notes

80% Sauvignon Blanc/20% Semillon
Crisp lime notes, tropical fruit, and the Semillon lending distinct green apple, pear and green papaya flavours.

Terroir

Wine of Origin Wellington.
Decomposed Granite soils and Mediterranean climate. Low yield of 6 tons/ha. Warm and sunny days with cooler nights and a light afternoon breeze.

In the cellar and vineyard

The grapes were hand-harvested in the early morning hours when the temperatures were still low. We source the grapes for our Sauvignon Blanc from a vineyard that is situated at a higher elevation. The Semillon portion is harvested from Old Bush Vines. Sustainable and responsible vineyard practices, working with organic fertilizer and spraying material. Whole bunch pressing and maceration for 2 days. Slow, natural fermentation in temperature controlled stainless steel and kept on the lees a couple of months for complexity. Our wines are made the most natural way possible to keep the characteristics of our fruit and soil alive in the bottle. The artwork for our Harvest Range was inspired by photographs taken during harvest 2020.

Analysis

14% Vol Alc RS 5.5 g/L TA 5.6 g/L pH 3.31

Vintage 2020

Throughout the 2020 season, weather conditions were favourable in general and the bunch numbers already showed promise early in the season. The season was also characterised by great variation between and even within the same vineyard blocks. Summer temperatures were moderate during the ripening period, with the absence of characteristic heat peaks. These conditions bode particularly well for flavour retention in grapes. At Jacaranda, we were able to bring in our harvest and had the wines safely tucked away fermenting in our cellar just before COVID-19 lockdown began in South Africa.

