



THE ISLANDER
estate vineyards



SOFAR SOGOOD 2018 Sauvignon Blanc

Three years ago, Jacques and the team at The Islander produced a new range of wines without the addition of sulphur or other preservatives. This new range is called SoFar SoGood. We think the name describes the wines perfectly.

Winemaking:

The grapes were handpicked in the first hours of the morning to keep them cool. They were processed in the basket press immediately upon arrival at the cellar. The light pressings were protected with inert gasses and the heavy pressings were exposed to air to oxidise the phenolics and let them precipitate during settling. After 24 hours, the clear juice of both parts were blended together for fermentation and inoculated with commercial yeast.

Fermentation was conducted at ambient temperature of the barrel cellar, around 20°C and as soon as it was completed, the wine received bentonite (a natural clay) to drop the remaining yeast and all the proteins. 10 days later the wine was filtered twice on filter pads and ready for bottling. During bottling we used inert gasses in the filler and in the bottle. We have left the natural CO₂ at a high level to protect the wine in the bottle.

Wine Notes:

What we found very interesting with this wine style is the freshness of the final product. It has lots of primary aromas and a sweet profile on the nose, which carries over to the palate, even though it's fermented to dryness.

Grapes have been picked quite early in ripeness to express very fresh varietal aromas. Lovely yellow and green colour. The nose is intense and typical of the variety with some herbaceousness, but mostly tropical fruit, citrus and grape fruit. The wine flows in the mouth with a strong sweet fill and fresh acidity.

This wine is made to be enjoyed early. It holds well in the glass and in the open bottle kept in the fridge for one or two days. This style pairs well with oysters, abalone, whitening or spicy foods.

Cellaring Potential:

Drink 2016 - 2018

Technical Information:

Alcohol: 12%
Total Acid: 5.2g/L
pH: 3.54