

EAGLES' NEST SAUVIGNON BLANC 2018

	<p>Eagles' Nest, located on the crest of Constantia Nek pass, is nestled at the foot of the awe inspiring Table Mountain. This pristine and boutique family owned vineyard (38 Ha in size) has in recent years gained a striking reputation for both its beauty and award winning wines.</p> <p>Uniquely characteristic of its wines is its signature of finesse, derived from the cooler climate conditions its vines are exposed to as a result of its elevation and close proximity to the oceanic body that is False Bay, thus delivering very distinctive wines not found elsewhere in South Africa.</p> <p>Quality and consistency is paramount at Eagles' Nest. Our unique terroir, combined with meticulous attention to detail in the vineyards and cellar, yields wines that are the epitome of elegance and balance.</p>	INTRODUCTION
	<p>Variety: Sauvignon blanc No. of bottles: 20,800</p> <p>Analysis: Alcohol 12.0 vol % Sugar 1.4g/l TA 6.0 g/l pH 3.39 TSO₂ 77mg/l FSO₂ 30mg/l</p>	ANALYSIS
	<p>This is the 7th vintage of Sauvignon Blanc made on the estate. The grapes come from two cooler-climate coastal vineyard sites especially chosen for their ability to produce world-class Sauvignon Blanc. We hand-harvested the grapes into small lug boxes and transported them in a refrigerated truck to the farm in Constantia, where they were cooled further in a specialised cooling room to 5°C. The following morning the bunches were de-stemmed and gently pressed, recovering about 70%. The juice settled overnight in a stainless steel tank, after which only the premium clear juice was racked off and inoculated with a cultured yeast strain. The fermentation temperatures were kept low around 14C. After fermentation, the wine remained on the lees to give it further complexity for 6 months.</p>	PRODUCTION
	<p>The nose initially shows opulent tropical fruit aromas, including flavours of pineapple and gooseberries. These notes are underpinned by a fresh zesty core. As the wine evolves, it develops green apple and kiwi aromas, with intriguing floral tones. The palate is fresh, with juicy yellow fruit. Six month's lees contact shapes a well structured mid pallet, balanced by beautiful fresh acidity. This wine will be ideally paired with sushi, grilled fish and shell fish. Enjoy now or to 2023.</p>	DESCRIPTION
	<p>Eagles' Nest Sauvignon blanc 2016 Tim Atkin SA Report: 91 Points Wine Advocate: 89 Points Decanter World Wine Awards 92 Points 4 Stars, 2018 Platter Wine Guide</p> <p>Eagles' Nest Sauvignon blanc 2015 Wine Advocate: 89 Points Tim Atkin SA Report: 90 Points 4 Stars, 2017 Platter Wine Guide</p> <p>Eagles' Nest Sauvignon blanc 2013 Tim Atkin SA Report: 92 Points 3,5 Stars, 2014 Platter Wine Guide</p> <p>Eagles' Nest Sauvignon blanc 2011 3,5 Stars, 2014 Platter Wine Guide</p> <p>Eagles' Nest Sauvignon blanc 2010 Veritas Gold Medal (2012) Category Winner: Wine-of-the-Month Club (2012) Tim Atkin SA Report: 92 Point Rating</p>	AWARDS