



GRAPES: *Sauvignon Blanc* 73%,
Semillon 27%.

VINEYARDS: Grapes are selected from 2 plots of about 2.1 hectares of Sauvignon Blanc and 0.5 hectares of Semillon in Greywacke and granite soils on southerly oriented slopes at 400-480 metres above sea level.

The vines of 29 years (*Sauvignon Blanc*) and 15 years (*Semillon*), are planted at densities of 4000-5000 per hectare and trained in the Cordon method.

VINIFICATION AND AGING: Whole grape bunches are selected on sorting tables, destemmed, soft-crushed and fermented in French oak barrels for 10-15 days. 15% of the Sauvignon is whole-bunch fermented. The wine of about 13% alcohol remains on the lees in oak for 14 months, with 20% new French oak. About 20% of the wine undergoes malolactic fermentation.

STYLE AND MATURITY: Chamonix Reserve in the first year after harvest shows a pale straw colour, fresh aromas with scents of exotic spice, figs, nettle, and grapefruit. On the palate it is full and round with rich fruit sensation and minerality balanced by bracing acidity.

The wine reaches its prime in about 5 years after release.

Reserve White 2016

Safrá 2016. Vinícola Chamonix em 14/10/2019. Franschhoek/ZA.