



2014 Griva Sauvignon Blanc

For 2014 Bernardus has chosen to bottle only grapes from the Griva Sauvignon Blanc Vineyard. Michael Griva has planted a special block of the celebrated “Musque” clone of the SB uniquely for Bernardus. It is widely recognized as the most expressive clone of Sauvignon Blanc. With its perfect combination of sandy, well-drained soils and a warm, breezy climate, Michael’s vineyard has proven to be the ideal place to grow Sauvignon Blanc. We also incorporate a small amount of Griva Semillon which provides an extra note of richness and texture

All our grapes are hand-picked during many successive pickings at various ripeness levels in order to have a broad palette of flavors and acidity levels from which to create our final blend.

Our 2014 Griva Sauvignon Blanc exhibits notes of ripe tropical fruits, grapefruit and melon. On the palate, the flavors are full and rich, showing complex essences of lime, grapefruit and gooseberry. A bit softer than our Signature bottling, it none the less exhibits a crisp, refreshing acidity.

Fermentation:

We ferment our Sauvignon Blanc at low temperature in stainless steel tanks. It is then aged for several months in large, neutral, 24 year-old French oak tanks to encourage integration of flavors. We use 3 specially selected yeasts, each one adding its particular nuance and style which enhances the complexity of the final blend.

Varietal composition:

100% Griva Sauvignon Blanc

Harvested: August 27th through September 12th, 2014

Case Production: 9808 cases (750 mls.)

Retail: \$22