



### Western Cape, South Africa

The Cape wine growing areas, situated in the narrow viticultural zone of the southern hemisphere, mainly have a Mediterranean climate. The mountain slopes and valleys form the ideal habitat for grape growing. Long, sun-drenched summers and mild, wet winters contribute to the ideal conditions for viticulture at the Cape.

The Cape winelands stretch from the rugged mountains and multi-directional slopes of the coastal region to the open plains. South Africa's vineyards are mostly situated in the Western Cape near the coast.

Franschhoek Valley is a broad vineyard-lined valley in the southeast corner of Paarl, in South Africa's Western Cape. This small valley is home to some of South Africa's most famous wine estates and has been producing wine since the 17th Century.

## OLD ROAD WINE CO

ORIGIN Western Cape, South Africa

DESIGNATION 'The Smous' Sauvignon Blanc

ABOUT The Smous tells the tale of the local trader who would travel far and wide with his trusty truck filled with provisions of every shape and kind. This characterful Sauvignon Blanc is equally layered and intriguing, with exotic tropical fruit notes beautifully balanced by a vibrant acidity and flinty minerality.

VINEYARD The Smous Sauvignon Blanc grapes grow in weathered granite soils, from Stellenbosch and Philadelphia region. These vineyards are rigorously quality managed, with leaf removal and selective harvesting - some grapes at lower sugar levels for freshness and others a bit higher for full fruit expression.

PROCESS The wine is cold fermented between 53-57 ° F. Once fermentation has been completed the wine is left on the gross lees for 4 months. Lees stirring occurs once a week with minimal sulfur for added complexity. The wine is then racked and filtered before bottling.

TASTING The Smous charms with juicy green melon and fresh pineapple on the nose. Soft white pear, stone fruit and passion fruit flavors follow on the palate with a rounded and full-bodied finish. Perfect with sushi, grilled asparagus, and goat cheese with fresh figs.