

# METIS

SAUVIGNON BLANC

Metis Sauvignon Blanc is a true expression of the distinct Klein Constantia terroir, inspired by Pascal Jolivet and his holistic and natural approach to winemaking in Sancerre.

In 2012, winemaker Matt Day, joined Pascal Jolivet and Jean-Luc Soty for their harvest where he learned that their manner of making Sauvignon Blanc was completely opposite and unconventional to what he had been taught. In 2013, Jean-Luc joined Matt in South Africa for harvest, igniting the idea to experiment with one of the highest blocks in the vineyard to make a wine the “Pascal Jolivet” way.

Since the maiden vintage of Metis in 2013, further effort has gone into understanding and identifying the most suitable vineyards for this wine. The highest lying slopes yield the ideal characteristics necessary ie: low pH and higher acidities, while the Eastern and South Eastern facing slopes offer additional complexity.

In order to enhance the distinct and authentic characters in the wine, we have carefully selected each parcel at harvest according to their unique traits. These parcels are fermented individually in order to develop and express their own personalities. The winemaking philosophy is that of a holistic and natural approach with minimal intervention. This comes at a higher risk, however when successful the rewards are great, giving us a wine that is completely true to its origins.

From Greek mythology, Metis means ‘wisdom and skill’. In the context of this wine, the name Metis refers to the stimulating alliance between two winemakers bringing together two philosophies from two countries to produce this great wine. This collaboration is reflected on the label with the merging of the national flowers of South Africa and France; the protea and iris.



# Metis 2015



## tasting note

Bright and lively in colour with lemongrass and flinty aromas on the nose. Full bodied with great acidity, a multi dimensional wine that is rich with intense umami and mineral flavours, with a long elegant and refreshing finish.

We have identified the best blocks from a selection of the higher vineyards on the farm. These blocks provide grapes with a high acidity and low pH, able to withstand the way in which the wine is made. Grapes were harvested by hand. The wine underwent a long, cool fermentation and was left to mature on its fine lees for 12 months in stainless steel tanks.

*Alcohol* 14.00%

*Residual sugar* 1.5g/l

*PH* 3.3

*Total Acid* 6.9g/l

*Maturation* Drink now or up to 5 to 10 years.

*Region* Constantia, Western Cape

