

Grapes
100% Sauvignon Blanc

Region/Appellation
Western Cape

Alcohol by volume
14.00%

Residual Sugar
2.6 g/l

pH
3.34

Total Acidity
6.4 g/l

Drinking Window
2024 - 2026

Tasting Guide

1	2	3	4	5	6	7	8
Dry							Sweet

Tasting note printed
26/04/2024

Vineyard Selection

Sauvignon Blanc 2020 6x75cl

Winemaker Notes

Layers of naartjies, apricots and cling peaches with hints of flint and fynbos. Delicate oak flavours finishes the wine beautifully. This wine can be enjoyed now, but with careful cellaring it should age gracefully over the next 10 years.

Vineyard

The 2020 vintage was short and intense, and the Sauvignon Blanc was picked 10 days earlier than normal. Moderate day temperatures and cool evenings led to amazing quality with intense flavour profiles. The wine was produced from selected dryland vineyards in Stellenbosch (False Bay), Durbanville and Darling. Canopy management involved an early suckering action and breaking leaves in the bunch zone to get sufficient sunlight on the bunches at an early stage

Winemaking

The grapes were picked very early in the morning. Every process from picking to bottling was done super reductive with dry ice being added in the bins in the vineyard already. After destemming and crushing we gave at least 24hours skin contact. Only the free run juice was settled for 1 day and then racked to the fermentation vessel. It was inoculated with selected yeast strain and fermentation took place at 13°C. The wine spent 7 months on the primary lees before being blended and bottled.

Vintage

After four consecutive dry winter seasons (2015-2018) the excellent rainfall in 2019 did manage to offer some relief. The effect of additional water could be seen immediately in the vineyards and we had a particularly good growing season. The crop returned to an almost normal level, and the good growing conditions and vine health set the scene and created expectations for an outstanding harvest. Due to the good growing conditions the vines grew a bit more vigorously which meant our viticulture team really had to pay careful attention to the canopy management practices making sure the fruit stays healthy and ensure good even ripening. The harvest itself started early which was expected but it was also a quite compressed harvest that saw several red varieties, especially Cabernet Sauvignon, ripening much earlier than normal. We are very happy with the natural balance and healthy acidities we saw in the grapes this year.

Food match

Grilled and Roasted White Meats

Perfect with seafood

