



Sauvignon Blanc 2023

Wine of Origin:
Western Cape

Viticulture:
The grapes were sourced primarily from Stellenbosch, with some parcels from Darling, Durbanville, and Koekenaap on the West Coast. The common denominator is that all vineyards are situated within 15km from the Atlantic Ocean and thus the cooling sea breezes help to retain natural acidity in the grapes. The 2023 vintage will be remembered for the very early start and moderate growing conditions. This was perfect for our Sauvignon blanc vineyards, as we were able to finish the Sauvignon blanc harvest before the unseasonal rains we had in March.

Vinification:
All the vineyard parcels were harvested at optimum ripeness and vinified separately. The grapes were only picked in the early morning to ensure they arrived at the cellar in optimum condition and all efforts were made to limit their exposure to oxygen. All the grapes were given 12 to 24 hours extended skin contact before only the free-run juice was transferred to stainless steel tanks for fermentation. The wines were fermented at low temperatures with selected yeast strains to highlight each vineyard's specific characteristics. After fermentation the wine was left for a further two months in contact with the lees before selecting the wines for the final blend.

Winemaker's Note:
Intense aromas of tropical fruit with prominent granadilla and pineapple. Zesty and flinty on the palate with the ever-present herbaceous character from Sauvignon Blanc. Enjoy the wine now with any summer dish or be rewarded after 3 years of cellaring.

Analysis:
Alc - 13%vol RS - 1.7/l TA - 5.9g/l pH - 3.53

