



SAUVIGNON BLANC

WINE OF ORIGIN SWARTLAND

ABOUT THIS WINE

Due to the warm and dry conditions in the Swartland, our Sauvignon Blanc is more tropical in style.

The vineyards are planted on cooler sites where they benefit from the cool maritime influences of the West Coast.

This results in a wine with delicate green notes, complimented by tropical fruit, a touch of minerality and a crisp acidity.

VINIFICATION WINEMAKER'S NOTE

To ensure an array of layered fruit flavours and to capture freshness, we use only free run juice and ferment very cold. After fermentation the wine is stored on the fine lees for a few months in order to develop the expressive flavours of Sauvignon Blanc, texture and good length before being bottled young and vibrant.

TASTING NOTE

Delicate green flavours with hints of tropical fruit and a crisp, lively finish.

ANALYSIS

ALC: 12.50% | TA: 6.30 g/l
pH: 3.38 | RS: 4.00 g/l

VINTAGE	CULTIVAR	WINE OF ORIGIN	HARVEST DATE	YIELD
2025	100% Sauvignon Blanc	Swartland	Feb 2025	13 tons/ha

