

Cellar Selection Sauvignon Blanc 2024 6x75cl

Winemaker Notes

Intense aromas of tropical fruit with granadilla and white peach. 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 5 years of cellaring.

Vineyard

The grapes were sourced primarily from Stellenbosch, however, also sourced from Darling, Durbanville, Sondagskloof and Lutzville. The common denominator was that all vineyards are found within 15km from the ocean and thus the cooling sea breezes and deep red soils resulted in moderate growth which in turn provided a good canopy development for optimal grape ripening conditions

Winemaking

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 36 hours extended skin contact before only the free-run juice was transferred to tank for fermentation. The wines were fermented at low temperatures with selected yeast strains to highlight each vineyard's specific characteristic. After fermentation the wine was left for a further four months in contact with the lees before putting the final blend together.

Food match

Grilled and Roasted White Meats

Enjoy this wine now with any summer dish



Grapes

100% Sauvignon Blanc

Region/Appellation

Western Cape

Alcohol by volume

13.50%

Residual Sugar

2.2 g/l

pH

3.4

Total Acidity

5.9 g/l

Drinking Window

2024 - 2027

Tasting Guide



Tasting note printed

10/03/2025