

Grapes

100% Sauvignon Blanc

Region/Appellation Stellenbosch

Alcohol by volume 12.50%

Residual Sugar 1.8 g/l

рΗ 3.15

Total Acidity 7.3 g/l

Drinking Window 2024 - 2032

Tasting Guide



1 2 3 4 5 6 7 8

Medium

Tasting note printed 26/12/2024

Project Z Sauvignon Blanc 2020 3x75cl

Winemaker Notes

Unusual intense blackcurrant and fynbos undertones on the nose. Clean and flinty on the initial palate followed by generous texture and mineral length.

Vineyard

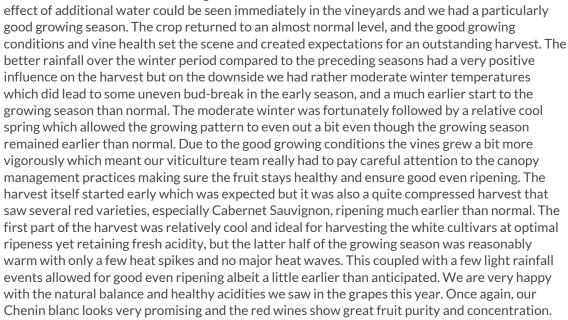
The fruit for this wine is from a sea-facing block of Sauvignon blanc in the Faure area. One corner of the block is particularly shale-rich, and it is the grapes from just this corner that was used to create this unique Sauvignon blanc.

Winemaking

The grapes were picked very early in the morning and whole bunch pressed. Special care was taken to keep the juice and the wine in an environment free from oxygen to preserve the delicate fruit aromas. The juice was transferred to an amphora for fermentation and left on the lees to spend a further six months maturing on the lees in the amphora. The wine was bottled straight from the amphora, unfiltered and not fined.

Vintage

After four consecutive dry winter seasons (2015-2018) the excellent rainfall in 2019 did manage to offer some relief. The



Food match

Grilled and Roasted White Meats

Fishcakes with herb & garlic sauce



