



Grapes
100% Sauvignon Blanc

Region/Appellation
Western Cape

Alcohol by volume
13.00%

Residual Sugar
2.4 g/l

pH
3.51

Total Acidity
5.8 g/l

Drinking Window
2024 - 2025

Tasting Guide
1 2 3 4 5 6 7 8
Dry Medium Sweet

Tasting note printed
26/12/2024

2022 6x75cl

Winemaker Notes

The wine shows upfront passionfruit and pineapple, balanced by herbaceous aromas with layers of complexity and mineral notes coming through on the palate. Enjoy with summery salads, fresh seafood and white meat.

Winemaking

The grapes were treated reductively to preserve the delicate Sauvignon blanc flavours. After destemming, crushing and 24 hours skin contact the free run juice was left to settle and then fermented at 13°C. The wine was left on the lees for 6 months before bottling.

Vintage

The 2022 season started with a great winter and uninterrupted cold unit accumulation. Budding started very late due to a cold front and heavy snow fall at the end of August and moderate temperatures during September. This facilitated even growing and ripening in the latter part of the season. Berries and bunches were a little bit bigger due to high water availability and also meant 5% increase on crop yield on 2021, bringing us back in line with our average yield over the last 10 years. In the winery itself it was a memorable vintage. The grapes ripened on time and staggered well so the cellar was never under pressure and picking could be at exactly the right time. T

Food match

Grilled and Roasted White Meats

Try with a pea and asparagus risotto

