



## SAUVIGNON BLANC 2024

### VINTAGE

The 2024 harvest demonstrated resilience and adaptability, with high-quality grapes and optimistic prospects for the resulting wines. Overall, the harvest was earlier than usual due to warmer weather. However, the wet and cool conditions of winter 2023 were beneficial for vine dormancy and soil moisture replenishment, setting up the vineyards for a strong growing season.

### VITICULTURE

The Sauvignon Blanc vineyards are planted in well-drained blue shale at 200 metres above sea level on the Western slope of the Tygerberg, 7 kilometres from, and in sight of, the Atlantic Ocean. Employing the VSP trellis system, a typical harvest produces 7 to 8 tons per hectare.

### VINIFICATION

Using analysis, phenolic ripeness and flavour compositions, grapes were handpicked in batches over a three-week period. When crushed, the grapes delivered a yield of 630 litres per ton. Following 6 hours skin contact, the juice was settled, racked and inoculated to ferment in tank at 14°C for 22 days. 80 days' lees contact improved the wine's flavour and body, followed by blending, protein stabilisation, cold stabilisation, and bottling.

### TASTING NOTES

Our Sauvignon Blanc, sourced from cool-climate coastal vineyards, offers a refreshing burst of crisp citrus and zesty minerality. The proximity to the ocean imparts a distinct salinity and vibrant acidity, enhancing the wine's bright, clean finish. With notes of lime zest, green apple, and a hint of sea breeze, it embodies the perfect balance of elegance and freshness, making it an ideal companion for seafood or a sunny afternoon.

### FOOD COMPLEMENTS

Pair this Sauvignon Blanc with light, fresh dishes like grilled shrimp, citrus-dressed salads, or creamy goat cheese. Its bright acidity and minerality also complement oysters, ceviche, and herb-infused seafood pastas, enhancing both the wine and the meal.

### WINE OF ORIGIN

Cape Town

### MAIN VARIETIES

100% Sauvignon Blanc

### ANALYSIS

RS: 1.6 g/l | pH: 3.26 | TA: 5.9 g/l | Alc: 13.43%

