Buitenverwachting
Est. 1796

Sauvignon Blanc – Chardonnay 2025

Grape variety:	Sauvignon Blanc 89% Chardonnay 11%
Location:	Constantia
Soil type:	Clovelly, Tukulu (dark)
Trellising:	Elongated Perold
Age of vines:	5 – 19 years
Irrigation:	2 %
Yield:	8,1 t / ha
Harvest Date:	Mid-February to late March 2025
Vinification:	Skin contact for 12 hours. Cooled to between 12°C - 16°C for steady Ferment and then 2 months on Fermentation/Gross Lees.
Barrique:	Only the Chardonnay for 7 months
Bottling date:	29 September 2025
Alcohol:	13.17 %
Res. Sugar:	4,9 g/l
Total acidity:	6.4 g/l
pH:	3,14
Total SO2:	128 ppm
Comments:	This unusual blend created for those who tend to avoid Sauv. Blanc due to it sometimes being too sharp. The Chardonnay used as a “subconscious” tool to soften/ round off possible edges of the SBL, and not intended to stand out for you to be able to notice. This is a delicious, crisp wine for any occasion.