



SAUVIGNON BLANC 2026

VINTAGE

Hot, windy conditions accelerated the growing cycle, bringing the harvest forward by roughly two weeks. Most grapes were harvested before rain arrived, minimising the risk of rot. Flowering and fruit set progressed smoothly despite occasional winds, and careful monitoring ensured pollination was unaffected. Berry size increased, resulting in higher yields per hectare, even as cluster numbers were slightly lower — a reflection of productive vines and careful vineyard management. Overall, sugar balance, acidity, and phenolic ripeness developed as expected, setting the stage for wines with structure, elegance, and ageing potential.

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 10 to 12 tons per hectare.

VINIFICATION

Meticulous grape sampling and flavour development determined the time of picking, and grapes were handpicked in batches over a three-week period. When crushed, the grapes delivered a yield of 660 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 and bâtonnage contributes to the wine's aromatics and body, followed by blending, protein stabilisation, cold stabilisation, and bottling.

TASTING NOTES

Pale straw in colour with flashes of green, this Sauvignon Blanc opens with an expressive bouquet of Cape gooseberry, Granny Smith apple, and lemongrass. The palate is crisp and lively, revealing layers of lime and subtle sea-spray, supported by refreshing acidity and a light, elegant texture. A lingering finish of citrus zest leaves a clean, invigorating aftertaste. Beautifully balanced, the wine combines freshness, fruit purity and structure in a refined expression of cool-climate Sauvignon Blanc.

FOOD COMPLEMENTS

Try this Sauvignon Blanc with charred shishito peppers and miso butter, Vietnamese rice-paper rolls with mango and mint, goat's cheese stuffed dates wrapped in prosciutto, or crispy halloumi drizzled with a citrus balsamic reduction. The wine's acidity and herbal notes create unexpectedly vibrant, flavour-packed contrasts to these dishes.

WINE OF ORIGIN

Cape Town

MAIN VARIETIES

Sauvignon Blanc

ANALYSIS

RS: 1.9 g/l | pH: 3.34 | TA: 6.0 g/l | Alc: 13.06 %

