

RESERVE  
RANGE



# SAUVIGNON BLANC RESERVE 2024

## TASTING NOTES

This wine shows lovely complexity with mix of tangy grassy notes, fig leaf, peach and nectarine nuances. Brisk acidity with minerality on the palate which is typical of the long hang time in our cool region.

## FOOD SUGGESTIONS

Very good while preparing a meal or out on the patio. Ideal with fish, chicken, pasta and friends.

## ACCOLADES:

### Ken Forrester Sauvignon Blanc Reserve 2023

Ultra Value Wine Challenge – Silver  
Gilbert & Gaillard – Gold (89 points)  
Platter's 2025 – 4 Stars (86 points)

### Ken Forrester Sauvignon Blanc Reserve 2022

Platter's 2024 – 4 Stars (86 points)

### Ken Forrester Sauvignon Blanc Reserve 2021

Platter's 2023 – 4 Stars (86 points) & Good Value

### Ken Forrester Sauvignon Blanc Reserve 2020

Platter's 2022 – 4 stars

## GRAPE VARIETIES

100% Sauvignon Blanc

## VINEYARD

**Region:** Western Cape

**Soil:** Combination of decomposed granite, "Koffieklip", Yellow Ferricrete, Red Ferricrete and White quartz

**Locality:** North-East/South-West/North-South

## HARVEST

We always look for a hint of tropical ripeness, as well as a crisp clean backbone to carry the wine.

**Yield:** Between 4 and 9 t/ha

## IN THE CELLAR

After crushing, pumped through mash-cooler straight to press for draining. Free-run juice settled and fermented separately from pressings. Extended lees contact after fermentation for about 8 weeks to increase "creamy" character. Juice/wine handled reductively throughout process.

## ANALYSIS

Alc 13.0	TA 6.7	RS 1.9	pH 3.28
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