



# Whalehaven Classic Cultivar Sauvignon Blanc 2025



## DESCRIPTION

A crisp and refreshing, cool climate expression of Sauvignon Blanc from coastal vineyards. Immediately fresh on the nose, its subtle verdant hues offer inviting aromas of green apple and grapefruit zest. Delicate flavours of pear, pineapple, cape gooseberry, and a hint of guava all develop elegantly together with a touch of salinity & flinty minerality, creating an almost glacial mouthfeel & texture. Serve chilled for maximum drinking & food pairing pleasure.

## VARIETIES

100% Sauvignon Blanc

## TERROIR

Wine of origin Coastal Region

## VITICULTURE & VINIFICATION

After pressing the juice was cooled down to allow settling before it was racked of its lees. The juice was then inoculated with yeast and fermented between 12-14°C. The wine was then cleaned, filtered, and bottled for consumption.

## ANALYSIS

pH 3.33

Residual sugar 2.2g/l.

Total acidity 6.6g/l

Alcohol 13.5%

## BOTTLING DATE

18 June 2025