



IDIOM

WINES OF CHARACTER

STELLENBOSCH

SAUVIGNON BLANC 2024 Barrel Fermented

VINIFICATION

Wine maker description

A delicate and complex barrel fermented Sauvignon Blanc. Unlike a typical crisp Sauvignon Blanc, this style is more textured and rounded. The oak adds a creamy mouthfeel while the natural acidity keeps the wine fresh and balanced. Lime yellow in colour. Inviting notes of citrus and stone fruit, alongside more subtle notes of orange blossom, white pepper, and light toast and vanilla from the oak.

Varieties

100% Sauvignon Blanc

Origin

Wine of Origin Stellenbosch

Vinification details

The grapes were picked in early morning and transported to the cold container for overnight storage. The next day the grapes were first bunch sorted before being de-stemmed and then berry sorted. The berries went straight into the press, and the juice there after was settled for 2 days before being racked and inoculated for fermentation. This wine is 100% French oak barrel fermented and aged for approximately 9 months in French oak, giving it a more structured and layered profile.

Date of bottling

5 November 2025

Analysis

pH 3.46
Residual sugar 2.4g/l

Total acidity 5.8g/l
Alcohol 13%

PROVENANCE

Vineyard – Da Capo, Sir Lowry's Pass, Helderberg

Soils

Granite/Tukulu (decomposed granite)/Table Mountain Sandstone

Aspect

South west

Area

2.21 Ha

Trellising

Vertical Shoot Positioning

Irrigation

Drip

Predominant wind

SE Summer/NW Winter

Date of planting

2006

Clones

SB – 316/317, Sem – GD1

Balling at picking

21.2°B

