

Sauvignon Blanc 2025

1682

BLAAUWKLIPPEN

STELLENBOSCH

Blaauwklippen Range

WINE OF ORIGIN STELLENBOSCH

Winemaker: Narina Cloete

CULTIVAR

Sauvignon Blanc 100%

VITICULTURE

The vineyards are situated 200m and 400m above sea level. Vertical Shoot Positioning (VSP) trellis systems ensure the forming and preservation of classic Sauvignon blanc aromas along with careful canopy management. The grapes were harvested at the middle to end of February 2025.

WINEMAKING

The hand harvested grapes were transported to the cellar in the early hours of the morning. The grapes were pressed immediately upon arrival at the cellar. Cold alcoholic fermentation at 13-17°C ensured the preservation of typical Sauvignon blanc aromas. Three months of extended lees contact on the fine lees and regular lees stirring after fermentation gave the wine a lush and savoury palate texture.

TASTING NOTES

Green figs and pine needle notes combine with zesty citrus, green paw-paw and blackcurrant leaf nuances on the nose. A mineral palate with zesty texture leads to a creamy yet fresh finish.

FOOD PAIRING

A stunning wine for summer celebrations, picnics and get-togethers. Pairs extremely well with seafood and pasta dishes.

ANALYSIS

Alc. 13.49% | RS 1.90 g/l | pH 3.31 | TA 6.30



Then. Now. Forever.