# SAUVIGNON BLANC 2025

## VINIFICATION

Grapes were sourced from the **Coastal Region.** These vineyards are mainly on clay-loam soils and are meticulously farmed and managed to yield around 12 tons per hectare.

Grapes were handpicked very early in the morning allowing the fruit to retain its fresh flavour. Only the free run juice was used and once allowed to settle, it was inoculated with selected yeast strains and fermented under controlled conditions at 12°C.

## TASTING

Luminous pale straw hue. Freshly cut grass and lemongrass notes intertwine seamlessly with zesty citrus aromas of lime and grapefruit. Subtle hints of green apple, nettles and a delicate whiff of elderflower add complexity and depth to the aromatic profile. The palate displays a crisp acidity with a burst of lime and lemon zest flavours, further complemented by undertones of passion fruit and guava. A refreshing minerality runs through the mid-palate, providing a clean and invigorating backbone to the wine. The finish is long and satisfying, with lingering notes of citrus zest and a touch of fresh herbs.
The vibrant acidity ensures a refreshing conclusion, promising great versatility in food pairings.

## ANALYSIS

Alc: 13.94 % | RS: 2.1 g/l | TA: 6.0 g/l | PH: 3.38

- 100% Sauvignon Blanc
- Wine of Origin Coastal Region

## FOOD PAIRING

BAKED YELLOWTAIL

SUSHI

GOAT'S CHEESE AND FIG SALAD