



NOORDHOEK SAUVIGNON BLANC

Developed to showcase our unique terroir; A refreshing coastal style, combining elements of white grapefruit and a hint of floral fynbos. The ocean seems to dance in your glass, notes of nori and oyster shell as well as a fresh misty sea breeze takes you right onto the beautiful Noordhoek beach. The palate shows elegant layers of fruit with a steely minerality finished off by a fresh and vibrant acidity that creates a long lingering palate length. This wine is showing beautifully right now and will continue to develop for months to come.

WINE GROWING & VINIFICATION

Grapes for this wine are hand-selected from older vineyard parcels that best display the uniqueness of our Noordhoek terroir. Fruity elements are derived from blocks in the valley that enjoy longer hours of sunlight. For balance, we select grapes from the very top blocks that fall in the shadow of the Chapman's Peak Mountain Range for most of the day.

Trellis:	Vertical Shoot Positioning
Plant Density:	2300 vines/ha
Soil:	Decomposed Sandstone
Yield:	6 ton/ha
Skin Contact:	None, whole bunch pressed.
Settling:	12 Hours
Fermentation:	97% Stainless Steel 3% Barrel
Temperature:	16-20°C
Lees Ageing:	8 Months on fine lees in tank

ANALYSIS

Alc: 13,5 %	RS: 1,6 g/l	pH: 3,30
TA: 6,5 g/l	FSO ₂ : 40 mg/l	SO ₂ : 92 mg/l

AWARDS

4.5 Stars John Platter
92 Points Tim Atkin
91 Points Neal Martin
91 Points James Suckling
Gold Sauvignon Selection 2024 by CMB.
Gilbert & Gaillard Double Gold

