



SAVANHA

SAVANHA SAUVIGNON BLANC 2023

WINEMAKER:

Anton Swarts – Cape Wine Master

ORIGIN:

The Breedekloof region of the Western Cape.

TERROIR / SOIL:

The grapes are sourced from both trellised vines aged between 14 and 22 years old and receive supplementary drip irrigation. The vines grow in a combination of alluvial, well-drained, and aerated soils as well as decomposed granite soils based along the mountain foothills. Located less than one hour's drive from the Atlantic Ocean, the vineyard benefits from a cooling breeze that encourages slow ripening. Here, temperatures are moderate, reaching a height of 26°C in summer and 40mm - 200mm of rain in the winter season.

WINEMAKING:

The grapes were machine-harvested in the early morning of February and March to preserve freshness, minimize oxidation and protect the flavours in the juice. Once in the cellar, the grapes were destemmed, gently crushed, and lightly pressed. A small portion of the pressed juice was blended with the free-run juice and left to settle overnight before the individual block selections (some kept separate and some blended) were racked from their lees and inoculated with a specific yeast. Fermentation took place in temperature-controlled stainless-steel tanks with only the best tanks selected for the final blend and matured on the fine lees at least two months before bottling took place.

ANALYSIS:

Alc	12.67 % vol	TA	6.5 g/L
RS	3.4 g/L	pH	3.44

APPEARANCE:

Pale green with a straw yellow hue.

TASTING NOTE:

This wine is full of the typical yet refined aromas of the Sauvignon Blanc grape variety. Tropical fruit, gooseberries, freshly cut grass, and green peppers on the nose. The flavours follow through onto the palate, with bright fruit and tropical citrus notes, and a welcome touch of sweetness thanks to the residual sugar.

SERVE WITH:

Delicious as an apéritif, this is perfect with goat's cheese or seafood dishes such as seared salmon or pan-fried prawns.

