



Sauvignon Blanc 2023

ORIGIN

Durbanville, South Africa

VINTAGE

The cool and dry 2023 season at Groot Phesantekraal ensured healthy grapes with spectacular flavour profiles. The majority of the 2023 vintage is produced from the old block 5 which lends the vivacity and elegance in this wine. The balance is produced from the younger vines which contributes roundness and intensity of the fruit profile.

VITICULTURE

The vines were planted in a north-south direction with cooling winds in the late afternoon. Planted at a high altitude in Malmesbury Shale with deep clay allowing for more intense flavours. Strict yield control and considered viticultural practices during the season, allow for an open canopy which invites in the cool south westerly winds, creating a favourable microclimate for the grapes to retain aromatic precursors whilst ripening.

ANALYSIS

pH: 3.38

Alc: 13.34%

TA: 6.5 g/l

RS: 1.4 g/l

TASTING NOTES

The 2023 Sauvignon blanc expresses the epitome of elegance. Luring notes of passion fruit, white pear and fresh almond shavings followed by a fresh, salivating palate. The finish has subtle flavours of the Cape Gooseberry intertwined with nuances of capsicum.

FOOD PAIRING

This Sauvignon Blanc would be best suited to a summer menu. Fresh, crunchy salads, grilled chicken or seared fish would make perfect partners.

