



## Sauvignon Blanc 2024

### ORIGIN

Durbanville, South Africa

### VINTAGE

The 2024 season at Groot Phesantekraal has yielded a standout Sauvignon Blanc, reflecting our commitment to quality and terroir-driven winemaking. Primarily sourced from our esteemed Block 5 and complemented by Block 10, both on cool southern slopes, this vintage benefited from an early ripening cycle, ensuring exceptional grape quality. The resulting wine exhibits vibrant acidity, refreshing minerality, and harmonious tropical fruit notes, showcasing its elegance and finesse.

### VITICULTURE

The vines, planted north-south at a higher altitude in Malmesbury Shale soils with deep clay, foster intense flavours. Strict yield control and thoughtful viticultural practices, including an open canopy to welcome cool south-westerly winds, create a microclimate ideal for grapes to retain aromatic precursors during ripening.

### ANALYSIS

pH : 3.17

Alc : 13.44%

TA : 6.8 g/l

RS : 3.6 g/l

### TASTING NOTES

Enticing aromas of passion fruit, lemongrass, and zesty lime jump from the glass, underscored by tropical nuances that evoke a sense of place. The tropical aroma seamlessly transitions onto the palate, where vibrant notes of grapefruit add a refreshing twist. This Sauvignon Blanc boasts excellent balance, with a viscosity that lends weight and depth to its serious character. A distinct minerality provides a salivating finish, leaving a lasting impression of elegance and purity.

### FOOD PAIRING

Pair this Sauvignon Blanc with a zesty ceviche of fresh white fish, mango, red onion, cilantro, and lime juice. The wine's vibrant citrus



and tropical fruit notes complement the ceviche's flavours, while its crisp acidity enhances the dish's freshness for a refreshing combination.