



# SAUVIGNON BLANC

## 2023

### VINEYARDS

Fruit from a dry land farmed 14-year-old vineyard in Groenekloof planted on deep red Hutton soils. This region is particularly well-suited for producing outstanding Sauvignon Blanc. It enjoys a maritime climate and is heavily influenced by the Atlantic Ocean just a few kilometres to the west. Misty and cool mornings are followed by warmer daytime temperatures and cooling afternoon breezes that bring relief and refreshment to the grapes. This, along with regular ocean fogs, helps to lengthen the ripening season and allows grapes to retain acidity while developing complex fruit flavours. The stronger south-easterly winds restrict the growth of vegetation in the vines and cause them to grow smaller berries with thicker skins. This also contributes to complexity in the resultant wine.

### VINTAGE 2023

The 2023 Sauvignon Blanc harvest from Groenekloof, Darling, was defined by cool-climate conditions, resulting in exceptional quality, lower yields, and vibrant aromatic profiles. Despite an overall dry growing season, the region benefited from cool Atlantic Ocean breezes, which created a long, slow ripening period that favoured flavour development.

The 2023 Groenekloof Sauvignon Blanc is noted for its elegance, bright acidity and fruit concentration, a great textured mouthfeel and excellent ageing potential.

### FERMENTATION & MATURATION

Harvested early morning. Crushed and destemmed with 5 hrs skin contact. 60 % Stainless steel fermentation and 40 % fermented and matured in large format French Oak, 10% new, rest 2nd – 3rd fill barrels. The wine spent 11 months on gross lees prior to bottling.

### TASTING NOTE

This wine has an expressive nose which exudes notes of white flowers, lime, gooseberry and passion fruit interspersed with hints of blackcurrant and crushed herbs. The palate is understated with excellent fruit purity, zesty acidity and a very long finish. A vibrant and fresh expression of cool climate terroir authenticity.

### ANALYSIS

Alc: 13.09 % | RS: 1.9 g/l | TA: 6.4 g/l | pH: 3.57 | VA: 0.40

### AWARDS

Platter 4.5 star (93 points)

