



FRANS K. SMIT

2024

WINEMAKER

Frans K. Smit

ORIGIN

Cape Town

PEAK DRINKING

4–6 years after harvest

EAT & DRINK

Serve with grilled dill and sesame crusted tuna with pickled onions and creamy dill sauce, or a courgette and roasted almond risotto

COLOUR

Pale lemon with a pale green rim.



FRANS K. SMIT WHITE BLEND

88% Sauvignon Blanc

12% Sémillon

WINE ANALYSIS

Alc: 12.88% vol TA: 6.1 g/L

RS: 2.6 g/L pH: 3.31

NOSE & PALATE

Beautiful notes of elderflower, lemongrass, blackcurrant leaf and sage are supported by subtle grapefruit and white oak spiciness. The palate shows great balance, with fruit density, freshness and a touch of oak-derived richness. The vibrant aftertaste is supported with beautiful balance between acidity and powdery oak tannin – leaving a hint of creaminess and oyster-shell minerality. This wine will develop more depth with ageing.

SOIL & TERROIR

This blend of grapes is grown on the cool south-southwest facing slopes of the Tygerberg ward of Durbanville.

Dryland cultivation ensures the vines strive their hardest for water. In so doing, they absorb superb minerality and distinctive berry flavours from deep, rich soil strata – Oakleaf/Clovelly. The crafting hinges on constant tending in the vineyard. Canopy management is done by removing some of the leaves early in the season to let the sunlight in, to break down pyrazines for a richer, more complex fruit profile. These grew back during the course of the summer, providing cooling during the hottest period. We pick selectively, choosing riper bunches identified by colour. Both vineyards are close to the cold Atlantic Ocean and the afternoon summer breezes allow the grapes to hang longer on the vine, resulting in slow, intense flavour development.

THE CRAFTING

We picked selectively, in the cool of pre-dawn. The grapes, packed in small 20 kg lugs, went directly to the winery, where they were chilled further before hand sorting, destemming and crushing. This vintage of Sauvignon Blanc was allowed up to 12 hours of skin contact in a refrigerated drainer above the press, extracting the best of the skin flavours at low temperatures under highly controlled conditions. To prevent oxidation, the grapes and mash were covered with dry ice. Most of the juice was transferred to barrel for fermentation. In the Sémillon batch, there was no extended skin contact – the free-run juice went straight into barrels for fermentation.

MATURATION

After initial fermentation in barrel, the wine was kept on the fine lees for the development of the palate and to add depth of character. The total maturation period of 12 months added to the complexity and richness of this wine.

