Signature Collection Sauvignon Blanc

2025

TASTING NOTE
Intense gooseberry, tropical fruit and green fig aromas, with green bell pepper undertones. The palate is fresh and mouth-watering with a well-balanced acidity.

SERVE WITH
Enjoy chilled with seafood, pasta, sushi or on its own.

APPEARANCE
Pale straw in colour with a greenish hue.

ANALYSIS

Alc:	13.5 % vol	TA:	5.7 g/L
RS:	3.5 g/L	pH:	3.60

WINEMAKER
Anthony Kock

ORIGIN
Western Cape

TERROIR / SOIL
Trellised vines aged between 10 and 18 years received supplementary irrigation and produced 10 to 15 tonnes per hectare. Mediterranean climate, with the temperatures lowered by the cooling effect of prevailing winds and sea breezes.

WINEMAKING
The grapes were machine-harvested in the cool, early morning, gently pressed and only the best juice was fermented in stainless-steel tanks. After fermentation, the wine spent a few months on lees to bring complexity before clarification and bottling. Reductive winemaking techniques minimised oxidation to protect flavours.

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