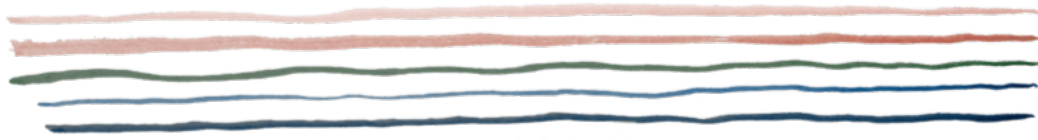


CAPE D'OR



2021 Cape D'Or Sauvignon Blanc

The fruit for this sauvignon blanc was sourced from sustainably farmed vineyards in South Africa. These vineyards are located in the Western Cape region of South Africa where cool afternoon breezes allow for favourable ripening conditions. Working with fruit from some of the oldest deposits of granite and shale soils on the planet allows for a balance between old world texture and new world freshness.

Tasting Notes

The wine is aged in stainless steel to maintain the true characteristics of the varietal. The result is a crunchy and zesty palate with a lingering aftertaste. Green apple, pink grapefruit and crushed stone dominate the nose while fresh citrus and tropical flavours, together with an elegant mouthfeel, are felt on the palate.

Production Details

- Wine of Origin: Swartland, South Africa
- 100% Sauvignon Blanc
- Ageing: Stainless Steel for 3 months
- 100% Stainless steel fermentation at cold temperatures
- Kept on the fermentation lees for added mouth feel and texture
- Vine Age: 8 - 20 Years
- Soils: Decomposed granite, shale and sand
- Elevation: 460ft rolling hills

Alc. 12.5%. pH 3.5 Total Acid:6.1g/l