

THE FAMILY RANGE

Sauvignon blanc 2025

We're not sure what relaxes us more: cracking open a bottle of Sauvignon blanc, the clinking of ice as it hits the glass or the first crisp sip. Made for outdoor adventures and end-of-day unwinders.

TASTING NOTE

Green apple, freshly cut grass and lime aromatics interplay with punchy tropical fruit and fresh figs. Fresh and vibrant, with a brisk acidity that makes for a mouth – watering, dry finish.

GRAPE VARIETY

Sauvignon blanc

IN THE VINEYARD

Vines planted on a cooler slope, in weathered granite type soil. Yield of 10 tons per hectare.

IN THE CELLAR

This wine is made reductively and harvested during early hours of the morning. Destemmed and crushed into the press allowing 8 – 10 hours of skin contact. The wine is inoculated with specially selected yeasts to promote and preserve varietal characters until bottling.

AGEING

3 – 5 years

ALCOHOL

12.65

TOTAL ACIDITY

5.5g/l

RESIDUAL SUGAR

2g/l

PH

3.33

