

Manley Private Cellar Sauvignon Blanc 2024

This Sauvignon Blanc opens with a delightful bouquet of elderflower, ocean breeze, green pepper, guava, and pineapple. On the palate, it reveals notes of green apple, green fig, apricot, and gooseberry. It had slight skin contact in the press and went through stainless steel tank fermentation. It then was racked to barrel for a short barrel maturation (very old oak) and lees contact. The wine convinces with a vibrant flavour profile and complex aromatics.

Fish, goat cheese, asparagus, soup, or pasta with pesto

variety : Sauvignon Blanc | 100%

winery : Manley Wine Estate

winemaker : Joshua van Blommenstein

wine of origin : Elgin

analysis : alc : 13.0 % vol rs : 1.70 g/l pH : 3.42 ta : 6.70 g/l

type : White **style :** Dry

pack : 0 **size :** 750ml **closure :** 0

ageing : Up to 5 years

The Tulbagh 2024 vintage was in a way tough. The continued wet and cold weather of winter continued to an extent into the Spring which was then followed by intense heat. Added to the intense heat were gusts of strong wind at a crucial time of the vine growth cycle. These factors had a larger impact on white varieties and thus lowered the yield quite drastically. Due to the smaller harvest, we had better quality control of the fruit. A vintage like this offers smaller berries, better aromatics, and a very well-balanced ratio between sugar and acid.

