

Blaauwklippen Sauvignon Blanc 2024

Green guava, green fig and lush lemon curd aromas merge with mineral nuances on the nose. The wine has a creamy finish with great zest and freshness on the palate.

A stunning wine for summer celebrations, picnics and get-togethers. Pairs extremely well with seafood and pasta dishes.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Blaauwklippen Vineyards

winemaker : Narina Cloete

wine of origin : Western Cape

analysis : alc : 12.83 % vol rs : 1.60 g/l pH : 3.18 ta : 6.40 g/l

type : White **style** : Dry **body** : Medium **taste** : Fruity

pack : Bottle **size** : 750ml **closure** : Screwcap

Founded in 1682, Blaauwklippen is one of the oldest wine farms in Stellenbosch. Etched between ancient blue granite boulders on the slopes of mineral-rich mountain soils, we produce authentic wines in harmony with the simplicity of country living.

in the vineyard : The vineyards are situated 200m and 400m above sea level. Vertical Shoot Positioning (VSP) trellis systems ensure the forming and preservation of classic Sauvignon blanc aromas along with carefull canopy management. The grapes were harvested at the end of February 2023.

about the harvest: The hand harvested grapes were transported to the cellar in the early hours of the morning

in the cellar : The grapes were pressed as quickly as possible upon arrival at the cellar. Cold alcoholic fermentation at 14-17°C ensured the preservation of typical Sauvignon blanc aromas. Four months of extended lees contact on the fine lees and regular lees stirring after fermentation gave the wine a lush and savoury palate texture.



Blaauwklippen Vineyards

Stellenbosch

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