

Fryers Cove Cape West Coast Sauvignon Blanc 2024

Concentrated aromas on the nose of guava, pawpaw, green fig and limes. This wine is fresh, bright and bursting with vibrant citrus fruit, mouthwatering grapefruit and wonderful saline savouriness.

Pairs well with sashimi, oysters, cerviche – anything from the sea as well as salads and grilled chicken.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Fryers Cove Vineyards

winemaker : Liza Goodwin

wine of origin : Bamboes Bay

analysis : alc : 13 % vol rs : 2.5 g/l pH : 3.4 ta : 6.4 g/l

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

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

in the vineyard : The fierce, unforgiving West Coast with its bracing Atlantic winds and rugged coastline work perfectly for Fryer's Cove Sauvignon Blanc. These vineyards are planted on Western Slopes in heavily decomposed granitic soils. The winds bring cold sea-breezes and ocean mists, regulating growth and reducing disease pressure, creating the perfect environment to grow cool climate Sauvignon Blanc.

about the harvest: The grapes are harvested in the coolness of late evenings and early mornings to retain freshness and fruit purity

in the cellar : Once in the cellar, the grapes are crushed and the juice is transferred to temperature controlled, stainless steel tanks where fermentation will take place. Once fermentation is complete, the wine will spend time on lees to further enhance mouthfeel and texture.



Fryers Cove Vineyards

West Coast

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