

Barton Vineyards Sauvignon Blanc 2025

This Sauvignon Blanc presents a bright, pale straw colour with a green tint, hinting at its vibrant character. On the nose, it delivers a classic aromatic profile: intense notes of lemongrass and tart gooseberries are layered with fresh asparagus and subtle undertones of cut guava, creating a complex and invigorating bouquet.

The palate is crisp and zesty, driven by a lively acidity that energizes the wine. Flavors of lime and guava take centre stage, complemented by a savoury thread of asparagus that adds depth and texture. The finish is clean, refreshing, and distinctly varietal, with a lingering citrus edge.

A textbook example of a fresh, herbaceous Sauvignon Blanc—ideal for pairing with goat cheese, grilled vegetables, or seafood dishes with bright herbal notes

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Barton Vineyards

winemaker : Dewald Grobler

wine of origin : Walker Bay

analysis : alc : 13. % vol rs : 1.5 g/l pH : . ta : 6.9 g/l

type : White **style :** Dry **body :** Full **taste :** Mineral

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

in the vineyard : Barton's vineyards (latitude 34 degrees south) lie in the Botriver Valley on the cooler south slopes of the Kogelberg, some 180 metres above sea level, absorbing the cooling Atlantic breezes from Walker Bay eleven miles distant. The cool sea breeze lowers disease incidence and aids in good colour formation. The frost free moderate cool climate and southerly aspect gives a slow and extended grape ripening period preserving the flavours and aiding phenolic ripeness of the grape. Temperatures in the growing season average between 19 and 22 degrees centigrade. The dominant soil formation is gravely coarse sand with ferruginised quartzite gravel overlying soft weathered Table Mountain sandstone with clay patches. Average annual rainfall is 550 mm.

about the harvest: This Sauvignon Blanc grapes were hand harvested at first sight of light.

in the cellar :

The grapes were kept in our cold room overnight. It was crushed and destemmed and kept on the skins in the press for a few hours before pressing. The juice was cold settled and racked of the gross lees the following day. Fermentation took place in stainless steel tank at 14 degrees Celsius for 12 days. The wine was racked from the fermentation lees and stored in Stainless steel tank with fine lees that was stirred up every second week to add length to the pallet of the wine.



Barton Vineyards

Overberg

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