

Friesland Sauvignon Blanc 2025

Friesland Sauvignon Blanc is a classy, structured and fresh wine, elegant, dry and well balanced. Aromas of passion fruit and gooseberries are beautifully complemented by hints of green figs. A complex palate of tropical fruits, white flowers and cut grass follow. Refreshing acidity and excellent structure contribute to a memorable Sauvignon Blanc.

Enjoy these honest family Stellenbosch wines tonight or over the next three years. A perfect aperitif on a warm summer day, try it with sushi, seafood salads, lemon garnished chicken, goat's milk cheese or Thai foods.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Friesland Wines

winemaker : De Bruyn Steenkamp

wine of origin : Stellenbosch

analysis : alc : 13.5 % vol rs : 2.2 g/l pH : 1.9 ta : 7 g/l

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

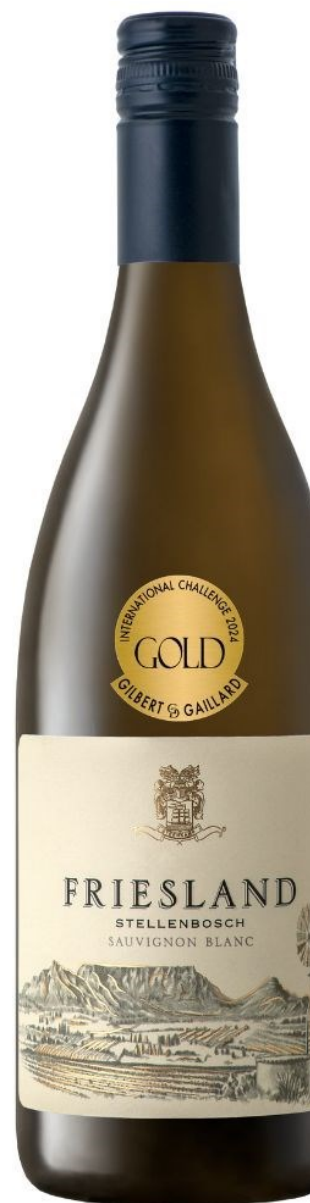
pack : Bottle **size :** 750ml **closure :** Cork

Gilbert & Gaillard – Gold

in the vineyard : The Sauvignon Blanc vineyards are situated on the highest and coolest slopes, planted in weathered shale and sandstone soils. Relatively cool conditions during January and February were very favourable for Sauvignon Blanc and resulted in slow and gradual ripening, allowing for exceptional flavour concentration in the grapes.

about the harvest: Grapes were picked during cool early mornings

in the cellar : Grapes were handled reductively all the way through vinification. Limited skin contact was allowed on select batches to maximise flavour without losing acidity. The juice settled brilliantly clear and was inoculated with a select yeast strain. Fermentation temperatures were kept low at 12-14 °C to ensure slow fermentation and enhance fruit intensity. After fermentation the wine was kept on the lees as long as possible and stirred regularly to enhance mouth feel.



Friesland Wines

Stellenbosch

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