

## Groot Phesantekraal Durbanville Wine Valley Sauvignon Blanc 2025

This Sauvignon Blanc bursts with an array of tropical fruit flavours, showcasing exceptional fruit purity and cleanliness. The nose reveals vibrant notes of passionfruit and mango, complemented by hints of green apple and gooseberry. On the palate, the fruit flavours carry over seamlessly, culminating in a sweet, fruity finish that is both refreshing and indulgent. Perfect for warm days, it pairs beautifully with sushi, grilled prawns or a zesty goat's cheese salad.

**variety** : Sauvignon Blanc | 100%

**winery** : Groot Phesantekraal

**winemaker** : Richard Schroeder

**wine of origin** : Durbanville

**analysis** : alc : 13.5 % vol   rs : 3.5 g/l   pH : 3.32   ta : 6.7 g/l

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

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

The Durbanville Sauvignon Blanc 2025 is a vibrant expression of both place and partnership – a wine born of cool-climate precision and shared passion. As the town of Durbanville marks its bicentenary in 2025, this fourth vintage of the region's collaborative Sauvignon Blanc pays tribute to a rich winemaking legacy and a united community.

Ten of the region's most respected wineries – Bloemendal, D'Aria, De Grendel, Diemersdal, Durbanville Hills, Groot Phesantekraal, Klein Roosboom, Maastricht, Meerendal and Nitida – have each contributed their best Sauvignon Blanc fruit. These vineyards, cooled by Atlantic breezes and nurtured by generations of farming families, deliver the clarity and vibrancy for which the Durbanville Wine Valley is known.

The final blend was once again entrusted to Diemersdal, with Thys Louw, Juandré Bruwer and Mari Branders guiding the process – a trio celebrated for their exceptional touch with Sauvignon Blanc.



### Groot Phesantekraal

Durbanville

021 825 0060

[www.grootphesantekraal.co.za](http://www.grootphesantekraal.co.za)