

Hazendal Bottelary Hills Sauvignon Blanc 2025

Monastic, fizz of ozone and flint. Luminous white curves, gilded in clementine, citron open in an expansive sweep, running in juices of crushed limes. Mineral tension and snappy acidity support a soft, stone-fruited core. Resonant, poised, and quietly electric.

variety : Sauvignon Blanc | 100% Sauvignon Blanc
winery : Hazendal
winemaker : Kiara Scott
wine of origin : Bottelary
analysis : alc : 13.5 % vol rs : 3.7 g/l pH : 3.27 ta : 5.9 g/l
type : White
pack : Bottle **size :** 750ml **closure :** Screwcap

in the vineyard : The 2024/2025 season had a cold wet winter, a cool spring rain and sufficient soil moisture levels. This indicated we would have a late start to harvest season. We experienced less stress and no disease pressure in our vineyards. We had two hot days over December but the vineyards were resilient and showed no signs of heat stress. A warm ripening period ensued with greater diurnal shifts resulting in a classic vintage that shows great promise of exceptional quality and ageability

about the harvest: The Sauvignon Blanc was hand harvested and batch picked with four passes through the vineyard.

in the cellar : The grapes were whole bunch pressed and treated oxidatively, while 14% fermented on skins (skin-contact) with indigenous yeast, allowing for a natural fermentation. 21% fermented and aged in seasoned 500-litre French oak barrels. 65% of the juice was fermented & aged in concrete, 14% aged in stainless steel tanks allowing for the preservation of the natural integrity of the fruit. The wine underwent partial malolactic fermentation and was then blended and bottled after being aged for 9 months.



Hazendal

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