

Vergelegen Wild Winds Sauvignon Blanc 2025

A natural and pure expression of Sauvignon Blanc with guava and honeydew melon notes on the nose. The palate is flinty with an excellent acidity and stylish long-lasting finish.

Enjoy with fresh seafood, oysters or salads.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Vergelegen Wines

winemaker : Luke O'Cuinneagain and Jerome Likwa

wine of origin : Stellenbosch

analysis : alc : 13.1 % vol rs : 2.0 g/l pH : 3.08 ta : 6.9 g/l

type : White **style :** Dry **body :** Full **taste :** Fruity **vegetarian**

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

ageing : Drinking beautifully now but aged Sauvignon Blanc is a treat.

Tropical notes with a mineral undertone.

in the vineyard : Sourced from the Schaapenberg and lower Schaapenberg vineyards which are the highest on the farm. They are southerly-facing and overlook False Bay, leading to natural stress conditions due to strong winds. These also keep the vineyards cool and impart a sense of salinity to these wines.

about the harvest: All grapes are hand-picked over an extended period, given the site of the vineyards.

in the cellar : They are destemmed in the cellar and undergo a combination of inert and oxidative pressing. The juice is then settled and taken to stainless steel tanks for fermentation using a variety of yeasts to draw out various characteristics. Regular lees stirring balances the natural high acidity and low PHs. Then we blend, filter and bottle.



Vergelegen Wines

Helderberg

021 847 2100

www.vergelegen.co.za