



OVERVIEW

We take a natural approach in making this wine, aspiring to harmonise the many features within the Sauvignon Blanc grape grown in the Hemel-en-Aarde area. Soil-type combinations from these various vineyards produce a spectrum of flavour. Vivid, mineral and bright flavours evolve in the wines grown from the white quartz and sandstone soils higher up the vineyard slopes. These fine flavours were well complimented with Sauvignon originating from clay-based soils further down. Clay in contrast produces wines that may initially seem quite indistinct on the nose, slowly producing aromatics of tropical fruits, and it is the luxurious texture in the mouth that is its greatest asset. A component of oaked Semillon in the blend broadens this texture, combining a creamy sensation with the dryness and length of natural acidity.

TASTING NOTES

Fine, crystalline character with traces of flint. Distinct perfumed wafts of sweet lime blossom and earthy fynbos broaden into generous apricot and a waxy underlayer. Generous texture with weight and persistence is counter balanced with bracing acidity and lemon drops lingering in the finish.

ANALYSIS

Alcohol by volume	13.6 %
Total Acidity	6.5 g/l
pH	3.38
Residual sugar	1.7 g/l

LOCATION & CLIMATE

The majority of the Sauvignon Blanc lies on southern slopes at an altitude of 200-230m, in the porphyritic Granite soils of the **Upper Hemel-en-Aarde Valley**. This appellation ranges from 4 to 8 km in proximity to the Atlantic Ocean. The climate is cool and temperate, where parallel mountain ranges channel the southerly oceangoing winds through the appellation during the summer. These southerly winds in turn create regular sea mists and overcast conditions, moderating the temperatures in the valley. The annual rainfall is 850mm, with 50% falling in the winter months (May – August).

32% of the blend are Sauvignon Blanc grapes sourced from the central part of **Elgin**, this appellation is situated on a plateau between Somerset West and Botriver and is cocooned by mountain ranges, giving the valley a kind of bowl shape. It has lesser influence from the ocean and slightly more extreme minimum and maximum temperatures, giving it a semi-continental type of climate. It's cool climate can be attributed to its altitude (300 to 800m) with an average mean temperature of 19.5°C. It also has an abundant rainfall of 1 000mm per annum.

The Semillon was sourced a few kilometres up the road from us in the **Hemel-en-Aarde Ridge**.

APPELLATION	Wine of Origin CAPE SOUTH COAST
BLENDED VARIETIES	88% Sauvignon Blanc 12% Semillon
SOIL	Various soils, from gravelly decomposed Granite to Bokkeveld Shale (heavier in clay)
ASPECT	South to South-East facing. Slopes of 15-16%.
TRELISSING	7-wire Vertical Shoot Positioning (VSP) with movable wires
AGE OF VINES	21 - 23 years
PRUNING	Cordon
VINES PER H a	3333
AVERAGE YIELD	7 tons/ha (45 hl/ha)

2024 VINTAGE
Growing Season & Harvesting

The peerless 2024 vintage has a close resemblance to a warmer 2017, characterised by its flawless ripening conditions, bringing depth to the wines without being overbearing. The most important precursor was having a decent and uninterrupted winter, seeing ample rain early on and the lowest average temperature since the winter of 2016. Ideal dormancy ensures good fertility in the vines and even budding come springtime. Budding was fairly early due to the early winter. There was plenty of rain early on in September, compounded by the infamous flood that hit the Hemel-en-Aarde on 24 September, delivering over 400mm of rain in 48 hours. Besides the extensive damage to roads, bridges and the course of the Onrus river, the vineyards did not see any damage or disease as the temperatures were still too cold for mildew. The rains had dissipated by November, though the water sodden soil and fine weather fuelled the vegetative growth in the vines and the flowering was excellent. The fine weather continued, turning to some warm days in the high 20's (°C) as veraison was finishing. There were no major rain events approaching harvest and the preceding few weeks of warm weather ensured that ripeness was optimal. Despite the early start to the season, the length of ripening was enough to develop layers of complex flavour. The **Sauvignon Blanc** for this cuvée was harvested on **27th February** and the Semillon was harvested on **18th March** .

WEATHER DATA RESPECTIVE TO VINTAGE SEASONS

	2020	2021	2022	2023	2024
DORMANCY / WINTER (June - August)					
Rain (mm)	202	348	277	235	280
Average Temperature (°C)	13.6	13.5	13.2	13.7	12.9
Accumulated Chilling Portions (Dynamic Model)	28	33	45	35	39
VEGETATIVE GROWTH (September - December)					
Rain (mm)	233	200	197	152	378
Average Temperature (°C)	16.8	15.9	15.7	16.6	16.4
Growing Degree Days units (°C)	884	790	765	874	830

RIPENING (January - February)

Rain (mm)	99	46	20	92	51
Average Temperature (°C)	20	19.8	20.6	19.9	20.6
Total hours over 30°C	26	12	57	27	38
Growing Degree Days (°C)	637	614	663	616	667

Winemaking

The grapes are packed in to large-surface area crates to limit crushing of the bunches. The day’s harvest is cooled down overnight to 8°C in the winery’s refrigerated cold room. The bunches are hand-sorted on a conveyor, falling directly in to the press for whole bunch pressing. The juice is settled without the use of enzymes and racked for fermentation in stainless steel, that is maintained between 14 to 16°C (warmer for the spontaneous fermentations) until the wine is dry (16 – 20 days). No sulphur is added before fermentation. 13% of the blend includes Semillon that has been fermented by natural yeasts and matured for 4 months in old oak *puncheons* (500L barrels).

BOTTLES PRODUCED	1 6 2 0 0	x 750ml
BOTTLING DATE	5 November 2024	
CELLAR DOOR PRICE	R 155.00	
BEST DRINKING	Now – 5 years	