



SUMMER

STELLENBOSCH

SAUVIGNON BLANC

ORIGIN

Stellenbosch, Western Cape

ALC 13.65% | RSg/l 1.9 | TA 6.5g/l | pH 3.39 | VA 0.75

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|-------------------|---|
| VINTAGE | 2022 |
| GRAPES | 100% Sauvignon Blanc |
| FERMENTATION | Indigenous yeasts and finished with a cultured neutral yeast in steel tanks |
| SKIN CONTACT | 2-3 weeks |
| PRODUCTION VOLUME | 6825 litres |

SUMMER STELLENBOSCH 2022

The wine that celebrates summer. When swallows start to fill the sky, summer approaches with her long, languid days. Swallows follow the summer weather by migrating to warmer regions during the colder months. This is the time to be outside and feel the warmth of the sun. Our Summer label epitomises this celebration of a new season, a fresh attitude and the joy of warm summer days ahead.

AWARDS

Sakura Japan's Women's Wine Awards 2023
Gold

The grapes are sourced from vines in the warm Stellenbosch region from the 2022 harvest.

TASTING NOTES

The wine is a pale straw colour with aromas of cut grass balanced with crisp, yellow apple. This is a complex wine and its shy, but intriguing nose is followed by an intense, medium body and a well-rounded, textured and satisfying finish. Pairs well with grilled crayfish and parsley butter, or a platter of winter oysters. Let this wine breathe before drinking.



Produced in association with
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