



ZORGVLiet

Single Vineyard Sauvignon blanc 2025

Tasting notes: Light yellow in colour with hints of lime green, the nose shows intense black currant leaf and gooseberry aromas with complex hints of tropical, citrus blossom and green fig. On the palate it has a rich and mouth filling entry, a creamy texture from the natural acidity and lees contact, and a lingering textured finish.

analysis: alc: 13.6% / pH: 3.16 / TA: 6.9g/L / RS: 2g/L / VA: 0.35g/L

Blend information: Sauvignon blanc: 100%; Single Vineyard

Viticulture: The 3.2 ha Block A16/15 is situated on a steeply terraced south facing slope. The scion clone is Clone 11 (Weerstasie) known for acid retention and expression of greener flavours. The elevation is 300-400m. This provides for moderate temperatures resulting in late but slow ripening of fruit. The soils are made up of leached, decomposed granite and sandstone. Gravel in the upper layers provides for good drainage in wet seasons and clay in the subsoil provides moisture retention in dry ones. Vineyards are trained on a 7-wire hedge and cane pruned by hand. Average yield is 8-10tons/ha.

Harvest notes: It was a dry post-2024 Autumn, followed by very heavy July rains. Our vineyard crew had their hands full with the strong vegetative growth during Spring 2024. A heatwave struck just after Christmas with minimal damage. January weather was favourable with cooler nights and no heat spikes. No recorded rainfall during the white grape harvest. Sauvignon blanc and Semillon were picked on long-term average dates. The acids were high and the juice quality very good.

Overall, a stunner of a vintage with exceptional quality whites and even better reds.

Winemaking notes: The grapes were crushed and destemmed. Skin contact of 6 hrs was given. The juice was then pressed and cold settled for 2 days at 8 C. It was inoculated with a terroir selected yeast strain. After fermentation the wine was left on the fine lees for 6 months upon which it was clarified for bottling.

Aging potential: This wine should improve with aging over a period of 3 years or more if it is stored under optimum conditions.

Production: 4757 x 750ml

Food pairing: Salads dressed with vinaigrette, rich seafood dishes and Thai food. Also enjoy with goat milk cheese.

