



THE LEGEND OF
CONVERGENCE
• BAY •

Sauvignon Blanc 2025

TASTING NOTES

Fresh tropical fruit with hints of ripe apple.
Good structure and body, well-rounded with
a zesty crisp acidity on the palate.

ANALYSIS

Alc:	13.0 vol%	pH:	3.41
RS:	2.8 g/l	TA:	7.1 g/l

VINEYARD

There are 2 vineyards planted on deep Hutton soil as well as Karoo soil, and it is trellised on the extended Perold system. A drip irrigation system is installed and the vineyards are planted in a Northwest–Southeast row direction. The ages of the vines are 3 years and 20 years, respectively, which go into this wine.

HARVEST & CELLAR TREATMENT

Selected vineyards were chosen to produce blending components with different style identities. The vineyards, planted in deep Hutton and Karoo soil, are influenced by misty sea breezes and delivers exceptional fruit. The vineyards planted in Karoo-type red sand and lime soil produce fruit with tropical aromas.

SERVING

Best enjoyed now or within 2 years after vintage. Pairs well with a variety of dishes. Seafood, especially shellfish like oysters and mussels, is a classic match due to the wine's ability to cut through richness. Salads with vinaigrette, sushi, and lightly spiced dishes like Thai green curry also pairs well.