LUTZVILLE
VINEYARDS

SAUVIGNON BLANC 2026



Tasting Notes

This wine burst with aromas of passionfruit and green apple. Medium bodied , backed by subtle tropical notes. On the palate it has a crisp acidity well combined with a creamy textured finish.

Analysis

Alc: 12.55 vol% **RS:** 3.5 g/l **pH:** 3.47 **TA:** 5.8 g/l

Vineyard

Exposed to various macro-climates, within specific vineyard sites, selected vineyards were chosen that gave a true expression of physological ripeness, within mediteranean conditions. With deep, well-drained soils, rich in chalk, the grapes reach a perfect pH balance. This leads to different pickings on different days, from our unique vineyard sites.

Harvest & Cellar Treatment

Separate pickings on different sugar levels are made from selected vineyards in the Lutzville and Koekenaap regions. After crushing the grapes were left on the skins for a couple of hours to maximize the pyrazine and thiol extraction, followed by cold fermentation with selected yeast strains. Two sight specific wines are blended, bursting with herbaceous pyrazine flavours from our cooler Koekenaap, and other blocks with riper tropical flavours from sights within Lutzville. This results in a wine with different layers of fruit, and a healthy ph, due to the natural high grape acidity.

Serving

The Lutzville Sauvignon blanc, layered with flinty herbaciousness and tropical fruit, can be enjoyed with oysters, “Galjoen” or any other grilled fish, or white meat like duck breast. Enjoy this meal with asparagus, pea shoots, olives, feta or avocado on the side.