SECKFORD AGENCIES

VERGELEGEN

WILD WINDS SAUVIGNON BLANC, VERGELEGEN

Vintage 2025



From the Heritage Range, Wild Winds Sauvignon Blanc is sourced from the southerley facing Schaapenberg and lower Schaapenberg vineyards which are the highest on the Vergelegen Farm and overlook the tumultuous False Bay coast.

TASTING NOTE

A natural and pure expression of Sauvignon Blanc with guava and honeydew melon notes on the nose. The palate is flinty with an excellent acidity and stylish long-lasting finish.

VINIFICATION DETAILS

All grapes are hand-picked over an extended period, given the site of the vineyards. They are destemmed in the cellar and undergo a combination of inert and oxidative pressing. The juice is then settled and taken to stainless steel tanks for fermentation using a variety of yeasts to draw out various characteristics. Regular lees stirring balances the natural high acidity and low PHs. The wine is then blended, filtered and bottled.

AWARDS

Tim Atkin MW: 91 pts

TECHNICAL ANALYSIS

Alcohol	Residual sugar
13.1	2.0
pH	**Acidity**
3.08	6.9

ATTRIBUTES

Origin	Variety	Malolactic Fermentation	Bottle Size	Vegetarian
South Africa	Sauvignon Blanc	No	75cl	Yes

Winemaker	Fining Agent	Closure	Region	Vegan
Luke O'Cuinneagain	Bentonite/Vegecoll	Screw top	Stellenbosch	Yes