

WILD WINDS SAUVIGNON BLANC, VERGELEGEN

Vintage
2024


From the Heritage Range, Wild Winds Sauvignon Blanc is sourced from the southerly 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.

VINTAGE CONDITIONS

The 2024 season will be remembered for being a cold wet winter. Even budding happened earlier due to accumulation of good cold units. In September strong winds and rain occurred, but then no further significant rains occurred until mid February. Strong winds blew for most of October, which resulted in poor flower set but dry conditions ensured steady growth. There followed hot weather in November, January and February, as well as warmer nights in January, resulting in an earlier harvest by 12 days. Cropping was lower

TECHNICAL ANALYSIS

Alcohol	Residual sugar
13.5	1.9
pH	Acidity
3.13	6.7

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: 90 pts

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