



Boschkloof

2024

SAUVIGNON BLANC

Stellenbosch - South Africa



VEGAN

Stats

Grapes: 100% Sauvignon Blanc
Vineyard: Polkadraai Hills
Vine Age: 23-years-old
Soil Type: Decomposed granite
Viticulture: Sustainable
Fermentation: Native & inoculated with house-cultured yeasts – stainless steel
Skin Contact: 4 hours skin contact prior to pressing
Aging: 4 months in stainless steel on primary lees
Alcohol: 13%
pH: 3.45
Total Acidity: 5.8 g/L
Total SO₂: 98 ppm
Total Production: 950 cases
UPC: 6008409000052

About

Sauvignon Blanc in Stellenbosch is often an afterthought, often produced for the tasting room to generate quick revenue. Reenen has really taken to the variety and set out to make a very serious value wine with a bit of skin and lees contact for texture & complexity. There is no Sauvignon Blanc on the Boschkloof estate, as the site is too warm for pristine grapes, so the Bormans have great relationships with other growers that farm very high quality Sauvignon Blanc in the Polkadraai Hills subregion of Stellenbosch.

The small blocks of Sauvignon Blanc were handpicked between 21°-23° brix at sub-two tons per acre. The grapes were lightly crushed naturally in the picking bins and saw four hours on skins prior to being whole-bunch pressed to stainless steel tanks. The lots were fermented with and without inoculation depending on fermentation kinetics and the wine spent four months on the lees with weekly battonage. After the four months were up it was racked to a larger tank and bottled with a vegan fining, a bulk filtration, and a dosage of sulfur.

Tasting Note

A pale yellow wine with green hints, bursting with kiwi, guava, passionfruit, and grapefruit aromas. Flavors of grass, white pepper, and key lime pie sweetness, finishing with bold fruit and a dry touch.