



Trizanne Signature Wines

2023

'TSW' SAUVIGNON BLANC

Cape South Coast - South Africa



NATURAL



VEGAN

Stats

Grapes: 100% Sauvignon Blanc

Vineyard: Benguela Cove - Walker Bay

Vine Age: 18-years-old

Soil Type: Iron laterite with grey, gravelly clay

Viticulture: Sustainable

Fermentation: Native – stainless-steel

Skin Contact: None

Agging: 11 months on fine lees in stainless-steel

Alcohol: 13.5%

pH: 3.46

Total Acidity: 5.4 g/L

Total SO2: 126 ppm

Total Production: 460 cases

UPC: 6009900041551

About

Trizanne's time at Mosswood in Margaret River exposed her to Sauvignon Blanc, and often with a touch of Sémillon. Back home in South Africa, Trizanne has always been known for her incredibly mineral, fresh, high-toned Sauvignon Blancs sourced from oceans with oceanic influences. The areas along the southern coast of South Africa, namely Walker Bay and Elim, were crafted over millions of years to become ideal growing regions for Sauvignon Blanc. It is only in the past 30-40 years that mankind has figured this out! Trizanne has made this wine since 2013, as she wanted to showcase the differences between this fresh, tank fermented style and the more round, textured and wooded offering that has a touch of Sémillon blended. The fruit all came from Benguela Cove, located just west of Hermanus along the Botrivier Lagoon that feeds to the cold Walker Bay. At less than 2 miles from the sea, the southwest facing ridge block attracts plenty of cool air and sea breezes and is an ideal vineyard for Sauvignon Blanc to gain texture and maintain the cool-climate, pyrazine-driven notes so often associated with the variety.

The fruit was hand-harvested from three parcels of the vineyard over the course of two weeks starting in mid-February. The fruit was whole-bunch pressed with full solids, keeping the blocks separate, directly to two-ton stainless-steel fermenters for a natural vinification. An infrequent battonage was performed every other day for the first two weeks and was then left to rest on the lees for 11 months. The wine was then blended and filtered before bottling with a sulfur addition in January 2024.

Tasting Note

Vibrant notes of passion fruit, pear, and citrus. The distinct mineral presence, derived from the marine climate, adds a unique complexity. A beautiful salinity runs through the wine.