

Trizanne Signature Wines

2025

'TSW' SAUVIGNON BLANC

Cape South Coast - South Africa

VEGAN

Stats

Grapes: 100% Sauvignon Blanc
Vineyard: Benguela Cove - Walker Bay
Vine Age: 8-10-years-old
Soil Type: Iron laterite with grey, gravelly clay
Viticulture: Sustainable
Fermentation: Inoculated – stainless-steel (100% whole bunch)
Skin Contact: None
Aging: 6 months on fine lees in stainless-steel
Alcohol: 10%
pH: 3.45
Total Acidity: 6 g/L
Total SO2: 119 ppm
Total Production: 1,342 cases
UPC: 6009900041551

Reviews

The WineMag | 90 points

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 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 blocks attract 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 about two weeks. The fruit was whole-bunch pressed with full solids, keeping the blocks separate, directly to two-ton stainless-steel fermenters for primary fermentation. An infrequent battonage was performed every other day for the first two weeks and was then left to rest on the lees for 6 months. The wine was then blended, fined, and filtered before bottling with a sulfur addition.

Tasting Note

Vibrant oyster shell minerality gives this wine a fresh character that perfectly expresses its cool climate terroir. Notes of Granny Smith green apple, elderflower and pink grapefruit, with good salinity and pithiness throughout.