

Trizanne Signature Wines

2023

'SONDAGSKLOOF'

White | *Sondagskloof - South Africa*

NATURAL VEGAN

Stats

Grapes: 100% Sauvignon Blanc
Vineyard: Single vineyard in Sondagskloof
Vine Age: 18-years-old
Soil Type: Quartz based soils with limestone
Viticulture: Sustainable
Fermentation: Native – 50% on skins in stainless steel (100% de-stemmed) and 50% whole-bunch pressed in used French barrique
Skin Contact: 21 days (50% of the lot)
Aging: 10 months - 50% in a single 500L new French tonneau and 50% in old French barriques
Alcohol: 12%
pH: 3.29
Total Acidity: 6.8 g/L
Total SO2: 115 ppm
Total Production: 188 cases
UPC: 781718158305

Reviews

Decanter | 97 points
The WineMag | 97 points
Tim Atkin, MW | 95 points

About

Every now and then you come across a vineyard that sparks inspiration to do something completely different than what you've been 'trained' to do and have been comfortable making. This is exactly what happened during the particular mission when Trizanne came across the Sondagskloof Ward, close to Stanford. The viticulturist knew of Trizanne's admiration and history with Sauvignon Blanc. He rang her to see if she was interested in the fruit and the immediate response was 'why do I need another Sauvignon Blanc and Syrah?' As the vineyard is on the way to Elim from her house, Trizanne popped by and was truly mesmerized by the site. It is biodynamically dry-farmed in a very cool, pocketed valley. Wanting to bring a different expression of the grape to the lineup, she decided to get a bit adventurous and make this wine as she would make a red wine—in other words, with part of the batch seeing three weeks on the skins.

The grapes were handpicked and half the lot was naturally skin fermented in an open top stainless steel tank with daily punch downs until it went dry (about 21 days) after which it was basket pressed and racked to a single new, ceramic fired, 500L French oak tonneau. The remaining 50% was whole bunched pressed and fermented with full solids in an older French cask. Both parcels were bâtonnaged for a month after primary fermentation and then left on the lees until blending took place 10 months later. The wine was bottled with just a light filtration and dosage of sulfur. No fining.

Tasting Note

Combining skin and barrel-fermented components, with wild yeasts adding yet another dimension, this wine shows incredible black current intensity, aromatic spices, and passion fruit. Underlying minerality adds depth.