La Brune

2024

'THE VALLEY' SAUVIGNON BLANC

Elgin - South Africa

Stats

Grapes: 100% Sauvignon Blanc
Vineyard: Multiple vineyards in the Elgin Valley
Vine Age: 10+-years-old
Soil Type: Shale and Table Mountain sandstone
Viticulture: Conventional
Fermentation: Native — stainless-steel (70%) and concrete egg (30%)
Skin Contact: 4-6 hours before pressing
Aging: 3 months on the lees in fermentation vessels
Alcohol: 13.5%
pH: 3.46
Total Acidity: 6.2 g/L
Total SO2: 25 ppm
Total Production: 1,500 cases
UPC: 0781718495721

About

Nico's 'The Valley' Sauvignon Blanc is a beautifully zippy and layered version of this variety. To use a comparison to other wine regions, think more Pouilly-Fumé than Marlborough. Nico has always had a soft spot for cool climate winemaking after spending a significant amount of time in Burgundy working with Bruno Lorenzon of Domaine Lorenzon in Mercurey. While the focus of La Brune is on Chardonnay and Pinot Noir, this Sauvignon Blanc is no after-thought. It is one of the finest examples we've tasted from South Africa for its price point. With impressive delineation and freshness, the value here is unparalleled.

The grapes were hand harvested and brought back to the cellar for 4-6 hours of maceration before pressing. The juice went to a mix of stainless steel (70%) and concrete eggs (30%) for spontaneous fermentation. The wines remained in those vessels for three months of aging on the lees before being blended in tank and bottled with a vegan fining, coarse filtration, and very small dosage (25 ppm) of sulfur.

Tasting Notes

Black current, gooseberry and ripe figs on the nose. The palate is zippy and incredibly layered with a savory and elegant lean. We're talking much more Pouilly-Fumé than Marlborough. The finish lingers with that classic Elgin acidity.