



Trizanne Signature Wines

2020

SONDAGSKLOOF

White | *Sondagskloof - South Africa*



NATURAL



VEGAN

Stats

Grapes: 100% Sauvignon Blanc

Vineyard: Single vineyard in Sondagskloof

Vine Age: 15-years-old

Soil Type: Quartz based soils with limestone

Viticulture: Sustainable

Fermentation: Native – 50% on skins in stainless steel (100% destemmed) and 50% whole-bunch pressed in French barrique

Skin Contact: 8 days (50% of the lot)

Aging: 18 months - 50% in a single 500L new French tonneau and the other 50% in old French barriques

Alcohol: 12.3%

pH: 3.31

Total Acidity: 7.3 g/L

Total SO2: 136 ppm

Total Production: 113 cases

UPC: 781718158305

Reviews

Tim Atkin, MW | 95 points

Platter's Guide | 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 and 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.

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 (10 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 blended after six months in wood and racked back to barrel for a further 10 months of maturation. Bottling took place in Dec 2020 with a coarse fining and touch of sulfur at bottling.

Tasting Note

Deep straw in color. Aromas of stone fruit with fennel pollen and a feint hint of white truffle emerge on the nose, which with air a tropical fruit tone gains strength. The palate is weighty but not heavy with stunning texture and concentration. The 'Sondagskloof' acidity is definitely present and really brightens up the wine. This is a truly spectacular wine with immense complexity.