Trizanne Signature Wines



Grapes: 100% Sauvignon Blanc

Soil Type: Iron laterite with grey,

Vine Age: 14-16-years-old

Viticulture: Sustainable

Skin Contact: None

Total Acidity: 6.4 g/L

Total SO2: 112 ppm

Total Production: 970 cases UPC: 6009900041551

Alcohol: 13.1%

pH: 3.32

Vineyard: Benguela Cove - Walker Bay

Fermentation: Native - stainless-steel

Aging: 7 months in stainless-steel

Stats

gravelly clay

²⁰²¹

Sauvignon Blanc | Cape South Coast - South Africa



About

Trizanne's time at Mosswood in Margaret River exposed her to Sauvignon Blanc, and often with a touch of Sémillon. 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 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.

Tasting Note

Vibrant and fresh notes of passion fruit, distinct minerality expected from this cooler climate and layered with subtle herbal notes. Energetic on the palate which builds and encapsulates the aromas into the palate. Finishes on a dry, clean and very classy note.

