COASTAL
TERROIR
COOL CLIMATE
TIMELESS WINES

STRANDVELD
VINEYARDS

STRANDVELD WHITE

Blanc Fumé • 2023

A singel vineyard expression from
Africa's Southernmost Vineyards



THE WINE

Beautifully evolved and refined, with delicate aromas of honeysuckle, toasted brioche and subtle blackcurrant, layered with hints of toffee and dried apple. Graceful and finely textured, with a gentle touch of vanilla adding richness and depth. Vibrant freshness carries the wine to a long, precise and effortlessly elegant finish.

VINTAGE

The winter of 2022 was typical, followed by a favourable spring with less rain and wind during October and November. These conditions provided an excellent flowering period and resulted in a healthy crop from these 20-year-old vines.
December brought rain and an increased risk of downy mildew, while further rainfall in February required careful vineyard management to keep infection under control. The cooler February conditions, however, proved particularly beneficial for Sauvignon Blanc, allowing the grapes to ripen slowly while retaining their distinctive pyrazine character and natural freshness.
On 19 February the small crop was hand-picked by our experienced vineyard team, with only the finest bunches selected. Grapes were placed in 17 kg crates and held overnight in the cold room before crushing the following morning at 2 °C.

VINIFICATION

The grapes were destemmed and crushed, then left on the skins for 18 hours before free-run juice was drained and the must gently pressed. Only 600 litres per tonne were taken and settled for 48 hours. The clear juice was racked and inoculated with a selected yeast strain to begin fermentation in stainless-steel tank. At 7 °Balling the wine was transferred to French oak barrels to complete fermentation.
The wine spent a total of 11 months in barrel on gross lees, with gentle bâtonnage every ten weeks. After final barrel selection and blending, the small batch was bottled at the end of January 2024. Only 1 200 bottles were produced.

VARIETAL	CLONE	AGE OF VINE	PRODUCTION
100% Sauvignon Blanc	SB 317	20 Years	930 Bottles

VINEYARD

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WINE ANALYSIS

ALCOHOL	RESIDUAL SUGAR	TOTAL ACIDITY	PH
13.12 %	2.2 g/L	7.0 g/L	3.28