COASTAL
TERROIR
COOL CLIMATE
TIMELESS WINES



STRANDVELD
VINEYARDS

STRANDVELD WHITE

Fumé Blanc • 2024

A singel vineyard expression from
Africa's Southernmost Vineyards

THE WINE

Poised and expressive, with a perfumed nose of ripe citrus and delicate red-fruit nuances, unfolding into notes of kumquat marmalade and ripe apricot. The finely layered palate is silky, where concentrated fruit is balanced by a distinctive minerality and freshness. Refined and beautifully composed, it carries remarkable purity and length through an elegant, seamless finish.

VINTAGE

The 2024 harvest at Strandveld Vineyards unfolded with a renewed sense of anticipation, particularly for our celebrated Sauvignon Blanc vineyard. Despite a season marked by strong winds and storms during flowering, the vineyard once again demonstrated its remarkable resilience. Beneficial early-February rainfall cooled the soils and encouraged a touch of botrytis—highly desirable for this style of wine. By late February, conditions aligned perfectly for harvest. 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 2025. Only 1 200 bottles were produced.

VARIETAL	CLONE	AGE OF VINE	PRODUCTION
100% Sauvignon Blanc	SB 317	21 Years	900 Bottles

VINEYARD

Strandveld White is produced from a single vineyard planted in 2003 on a cool, south-easterly facing slope in the Elim wine ward. One of our oldest plantings, the vineyard is surrounded by indigenous Elim fynbos. Vines were established in an east-west row orientation to minimise damage from gale-force winds and to enhance the cooling effect of summer breezes, which promote airflow between the rows and reduce the risk of fungal disease.
The vines grow in a rare yellow ironstone ferricrete gravel unique to the Strandveld terroir. Specialised pruning techniques have been adopted to limit the spread of dead-arm disease and to prolong the productive life of this exceptional vineyard. At this age, yields are naturally low—only six to eight bunches per vine. With a planting density of 3 333 vines per hectare, the average yield is just 2.5 tonnes per hectare. The modest crop ripens slowly in our cool climate, preserving pure fruit flavour and aromatic intensity.

WINE ANALYSIS

ALCOHOL	RESIDUAL SUGAR	TOTAL ACIDITY	PH
13.71%	3.5 g/L	6.8 g/L	3.25