

SAUVIGNON BLANC 2025

CULTIVAR:	SAUVIGNON BLANC
VINTAGE:	2025
ALCOHOL:	13.12%
RESIDUAL SUGAR:	4.4G/L
TOTAL ACID:	6.1G/L
PH:	3.36
PRODUCTION:	36 000 BOTTLES

TASTING NOTES

Picture a magical sunset over the Okavango Delta, with the sounds of wildlife filling the air. A sip of this Sauvignon blanc is sure to add a splash of colour to end the day in perfection. Tropical aromas of pineapple and guava, along with a slightly sweet Seville Orange note invites you to taste this stunner. On your tongue, these exquisite flavours dance like the rays of the sun, with subtle undertones of white asparagus and fig leaf. Pairs best with another bottle, but definitely elevates Hibachi grilled prawns, served with rocket leaves and pomegranate pearls.



WINEMAKER'S NOTES

The 2025 harvest came with its own rhythm—later start than the 2024 vintage (mid-February instead of late January), but what started off as a slow start finished with a rush. Our Sauvignon Blanc harvest moved with a steady pace with bigger pickings daily than in past years as the ripening window condensed.

About 95% of the grapes were sourced from Nitida's own vineyards, with the rest coming from a trusted neighbouring farm. We completed 17 separate pickings, each fermented on its own to preserve the variety of flavours.

This vintage shows off vibrant tropical notes—pineapple, granadilla, and ripe pear—thanks to the warm spells punctuated by cooler days. Herbaceous tones are more pronounced this year, adding gentle complexity.

Eleven different yeast strains were used to bring out the best in each batch, crafting a Durbanville Sauvignon Blanc that is bright, fruit-driven, and beautifully balanced on the palate.

2024

DOUBLE
GOLD

M Michelangelo
International
Wine & Spirits Awards

2024

4 ★
GOOD
VALUE

Platter's
BY Diners Club
INTERNATIONAL

2025

2023

