

GOLDEN ORB 2024



VINTAGE: 2024 14.09% ALCOHOL: 4.4G/L **RESIDUAL SUGAR:**

6.16G/L TOTAL ACIDITY:

РН: 3.36

2 500 BOTTLES PRODUCTION:

TASTING NOTES

An exquisite single-vineyard Sauvignon Blanc reveals the true character of its terroir. This wine captures the essence of summer, with vibrant tropical aromas and delicate notes of yellow stone fruit on the nose. On the palate, a subtle hint of green fig leaf intertwines with a rich, creamy texture, offering a full yet balanced mouthfeel. Fresh, lively, and elegantly smooth, this wine is a perfect companion for a tuna tartare with a blood orange vinaigrette and a generous helping of creamy avocado or simply to enjoy on its own



WINEMAKER'S NOTES

A great example of bottle-aged Sauvignon blanc! This is our only single vineyard wine, stainless steel fermented and left on the lees for 11 months prior to bottling. This ensures a full mouthfeel and a roundness that makes this wine particularly attractive. After bottling, we also age the wine for another 12 months before releasing it into the market.

Named for the Golden Orb spiders that make our vineyard their home. Roughly translated from ancient Greek, means "fond of spinning", a testament to the enormous webs the Golden Orbs weave. The Golden Orb spider is so called because of the colour of its silk. In the sunlight, it will attract bees drawn to the bright yellow, whereas in shade it becomes camouflaged into the foliage, thus ensnaring other insects. Just like the Golden Orb's web, this wine captures the senses.











