

REFLECTION 2025

CULTIVAR:	SAUVIGNON BLANC
VINTAGE:	2025
ALCOHOL:	12.13%
RESIDUAL SUGAR:	3.0G/L
TOTAL ACID:	7.4G/L
PH:	3.10
PRODUCTION:	1 798 BOTTLES

TASTING NOTES

Sitting back and reflecting on 30 years of outstanding Sauvignon Blanc one is left thinking about how much we have changed our winemaking approach during that time. Find yourself transported back to a childhood where most afternoons were spent running races on the dust road just off the old farmhouse kitchen's back door. As nostalgia fills the air, you are brought back to the present day by a delicate balance of green asparagus and freshly cut grass dancing across your palate, making way for gentle hints of citrus and lime cordial. Serve alongside a Chicken a la King with extra green peppers for an unforgettable dinner.

WINEMAKER'S NOTES

Sauvignon blanc these days are very tropical with hints of green on the back palate. 10 years ago it was a different story with Sauvignon blanc's mostly being full of Asparagus, freshly cut grass and green pepper notes. The 2025 Vintage is a cooler vintage and Bernhard and I started reflecting on Sauvignon blanc after tasting a particular tank of Sauvignon blanc... and came up with the idea to make limited bottling of a Greener Sauvignon blanc.

The grapes were harvested in the early morning hours of Valentines day (this was the first Sauvignon blanc to come into the cellar). The grapes comes from our young block of Sauvignon blanc and is also the highest block on the farm. After destemming and crushing we gave the juice 24 hours skin contact before pressing. A very special yeast was selected to ferment this batch of juice and we think the result speaks for itself.

Taking a sip of this wine is like tasting Sauvignon blanc from the past. Filled with Box Tree, Capsicum and minerality. On the palate the greener notes are supported by Granadilla and Guava. A bracing acidity leaves the tongue titillating and wanting another sip.

