

SAUVIGNON BLANC

TASTING NOTES

Ripe pineapple and golden apricot warm your senses. Fresh fig leaf and a faint green grassiness bring freshness, while the palate is alive with pawpaw, grapefruit and a whisper of lime.

This wine is layered, lush and unhurried, lingering long after the last sip.

Pour alongside grilled swordfish with tropical fruit salsa, or savour slowly over an unhurried afternoon table.



WINEMAKER'S NOTES



The 2026 harvest arrived earlier than ever — the first grapes reaching the cellar on 28 January, three days ahead of 2024's early start. From there, the pace never let up: by 24 February, every last Sauvignon Blanc grape was in and fermenting.

It was the windiest growing season on record, paired with dry, warm conditions — a combination that gave us a smaller harvest, but one with intensely concentrated fruit that demanded careful, hands-on management at every stage. In response, we made the deliberate choice to pick a portion of our Sauvignon Blanc earlier than usual, prioritising the freshness and natural acidity that define our wines.

Grown entirely on the Nitida estate and harvested across 20 separate pickings, each batch was fermented separately using 11 yeast strains to preserve its individual character. After resting on lees for two months, the components were carefully blended into a wine that captures both the spirit of the 2026 harvest and the unmistakable freshness of Durbanville Sauvignon Blanc.



CULTIVAR:
SAUVIGNON BLANC



VINTAGE:
2026



ALCOHOL:
12.91%



RESIDUAL SUGAR:
4.2G/L



TOTAL ACIDITY:
7.04G/L



PH:
3.19



PRODUCTION:
37 500 bottles



COLOUR
pale gold



NOSE
tropical fruit,
fig leaf



PALATE
pawpaw, grapefruit,
lime



FINISH
long, lush



PAIRING NOTES

PERFECT WITH

GRILLED
GAME
FISH



TROPICAL
FRUIT
SALSA



LONG TABLE
AL FRESCO
LUNCHES

