

**Wine of Origin**

Western Cape

Grape Source

70% from the Agter-Paarl region, 22% Franschhoek, 8% Elgin

Varietal Blend

Sauvignon Blanc 85%, Semillon 11%

Sauvignon Blanc

Wine description

A harmonious and well-balanced wine with unripe, fresh characters rounded by riper tropical notes adding a touch of richness that softens out the acidity. A touch of Nouvelle (4%) imparts herbaceous, Granny Smith apple notes. On the palate the wine shows passionfruit and pineapple complemented by crisp, well integrated acidity. The Semillon builds on the structure of the wine adding a slight creaminess and weight to the mouthfeel. Pairs well with a wide range of dishes, from seafood and fish to lighter salads and poultry dishes.

Vineyards

The grapes for our ESSAY Sauvignon Blanc come from a combination of vineyards in the Western Cape; 70% from warmer Agter-Paarl for tropical fruit notes, and 30% from cooler, higher elevation vineyards in Elgin and Franschhoek.

Vinification details

Harvesting takes place over 3 weeks at different ripeness levels to capture a wider range of flavours. Reductive winemaking preserves freshness, while 3 months maturation on the lees contributes additional complexity. 11% Semillon is added for palate weight and 4% Nouvelle contributes subtle herbaceous notes.