WILDEKRANS SAUVIGNON BLANC
2024

Country
South Africa

Region
Bot River Valley

Varietal
85% Sauvignon Blanc
15% Semillon

Winemaker
De Wet Viljoen

Alcohol Content
12.5%

Total Sulfur
No data

Residual Sugar
3.6 g/l

Acidity
6.4 g/l

HISTORY

Founded in the 1970's the Wildekrans Wine Estate is a picturesque 1000-acre estate tucked away in the beautiful Bot River Valley. Originally established as a mixed farming operation (wheat, olives, ostrich) the owners soon realized that the cool terroir with its breezes off the southern ocean had all the key components to produce grapes of the very highest quality.

Today winemaker De Wet Viljoen summarizes his sustainable viticulture and philosophy and approach to winemaking with the following thought: "Wines are like humans; we have a place where we were born and raised, and this contributes to who we are. With wines, I aim to create wines with personality and a sense of place."

VINIFICATION and MATURATION

Hand harvested, de-stemmed and fermented in temperature controlled tanks. Slightly oaked, fermentation in stainless steel tanks. Semillon inclusion to layer in depth and as a nod to the Bordelaise style of white Bordeaux.

VINEYARD

Vines planted to Bokkeveld group shales, lithic (shallow and sandy) and duplex soils (clay enriched subsoil). Southern facing slopes, vines are over 40 years old.

TASTING NOTES

Tropical fruits on the nose translate more faintly to the palate. Green apple and lime are integrated in the balance of acidity and depth.

FOOD PAIRING

Shrimp scampi, agua chiles, summer salads, fish and chips.

BOUTIQUE WINE COLLECTION
SELECTED BY BRYCE MCNAMEE