

EXCELSIOR

WINE ESTATE



Sauvignon Blanc 2024

Robertson is a warmer region, so we have to work a bit harder to produce a great Sauvignon Blanc. About 35% of the grapes are harvested very early at low sugar levels. The wine made from these grapes is high in acidity and has prominent grassy aromas, but is low in body and fruity flavours. The remaining grapes are harvested at higher sugar levels for fruit flavors and body. Generally, the Sauvignon Blanc at Excelsior grows on alluvial terraces. Grapes are harvested by hand for greater quality control. The grapes are immediately destemmed and cooled. Skin contact was maintained for 6 hours, and then the grapes were carefully pressed in order to avoid bitter phenols. The wine is then cold fermented for 15 days at temperatures between 12 and 15° Celsius.

AGING

Lees contact was maintained for 3 months to give greater fullness to the final wine. The various components were blended after ageing.

VINTAGE CONDITIONS

The winter of 2023 was exceptionally wet and cold, leading into a wet and cool spring. The Sauvignon Blanc was unaffected by the frost and mildew that plagued some varieties. Due to the dry late summer, the grapes were harvested in February at peak health, and ripeness.

Blend: 100% Sauvignon Blanc

ANALYSIS

Alcohol: 12.79%

Acidity: 6.8 g/l

pH: 3.12

Residual Sugar: 4.1 g/l

WINEMAKER'S NOTES

Yellow-green color. The nose is complex with passion fruit, grapefruit, and ripe fig aromas. The palate is fruity with a zesty acidity.

FOOD PAIRING BY IN-HOUSE CHEF

Chicken Fillet with roasted lemons, green olives, and capers.



Produced and bottled by the De Wet Family over five Generations

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No alcohol may be sold to persons under the age of 18.