



Cape Heights Sauvignon Blanc, WO Western Cape 2024

SAB294VI BOUTINOT SOUTH AFRICA WESTERN
CAPE, SOUTH AFRICA

12.5% | 6 x 75cl | Screwcap

Sauvignon Blanc 100%

Vegetarian, Vegan

*Juicily tropical Sauvignon Blanc judiciously
sourced from breezy coastal vineyards.*

Boutinot
WINES

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PRODUCTION

Boutinot has been refining and redefining its Sauvignon Blanc vineyards over many years and work with numerous Coastal growers to best express the specific terroirs of this region that is influenced by that cooling Atlantic Ocean breeze. The soil type is a variety of decomposed granite, shale and limestone and the plots are all unirrigated. The winery receives the grapes before midday. They are destemmed and crushed and go into strainers where the free run is pumped gently to tank. The Sauvignon Blanc is fermented in temperature controlled stainless steel tanks between 11C and 13C. The ferment is likely to last around 10 days. The wine is racked after ferment and then kept on fine lees right up until bottling.

TASTING NOTE

This Sauvignon Blanc from cool coastal vineyards on the Western Cape displays fresh, ripe yellow fruit flavours with a hint of waxy lime. Ripe, tropical fruit on the palate, combined with some leafy herbal notes which make for a zippy, racy and deeply quaffable drop.

FOOD MATCH

Delicious with brightly-flavoured seafood dishes, Thai salads, citrus dressings or indeed by the glass on its own!

NOTES