False Bay
‘Windswept’
Sauvignon Blanc, Coastal Region
2019

FBW025 FALSE BAY VINEYARDS COASTAL REGION, SOUTH AFRICA
13.5% | 6 x 75cl | Screwcap
Sauvignon Blanc 100%
Vegetarian, Vegan, Sustainable

Windswept Sauvignon Blanc is not concocted from over-cropped grapes, nor pumped up on clever winemaking additives. This authentic wine comes from cool, windswept, coastal vineyards. These gems give up meagre yields of small berries, imbued with their own natural acidity and intensity.
False Bay ‘Windswept’ Sauvignon Blanc, Coastal Region 2019

FBW025 FALSE BAY VINEYARDS COASTAL REGION, SOUTH AFRICA

PRODUCTION

False Bay Windswept Sauvignon Blanc stems from vineyards in Stellenbosch, some of which are a mere 3 miles from The Atlantic Ocean. These vineyards allow for low yields, slower ripening, natural acidity and a greater concentration of flavours. If one wants to make sauvignon blanc naturally, these are just the type of grapes required. Made by Waterkloof’s talented young Cellarmaster Nadia Barnard. Balanced grapes are hand harvested, then a portion of the juice is fermented spontaneously with wild yeast and the rest is inocculated. The wine spends a minimum of 6 months on lees before bottling. No additions other than sulphur as a preservative. Grown, made and bottled in South Africa. Vegan friendly wine. False Bay - Real Wine.

TASTING NOTE

Fabulous seaside Sauvignon. Fresh and zesty with grassy and dry bay leaf aromatics, fynbos (indigenous South African bush), mineral notes, with hints of richness. This is a restrained Sauvignon Blanc with a palate that has lots of minerality and citrus with just a touch of green pepper and grass.

FOOD MATCH

Perfect with a host of Mediterranean dishes, or with Chinese squid or Thai fish dishes.

NOTES