Cape Heights Sauvignon Blanc, WO Western Cape 2024

SAB294V12024

Boutinot South Africa

— Western Cape, South Africa

Juicily tropical Sauvignon Blanc judiciously sourced from breezy coastal vineyards.

2021 Vintage

Decanter World Wine Awards Bronze 2023

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!

ABV:
12.50%

Case/Bottle Size:
6x 75cl

Closure:
Please Select

Appellation:
Wo Western Cape

Winemaker:
Ryno Booysen

Grape Varieties:
Sauvignon Blanc 100%

Suitable for:
Vegan

Allergen Info:
Contains Sulphites and No Other Allergens

Bottle Barcode:
3430560004021