False Bay Windswept Sauvignon Blanc, WO Coastal Region 2025

FBW0252025

False Bay Vineyards

— Coastal Region, South Africa

From cool, windswept, coastal vineyards which yield naturally balanced grapes giving a wine with pure varietal charters and vibrant acidity.

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 Langenegger. 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, sustainably farmed and naturally crafted.

Tasting note

Fresh and zesty with grassy and dry bay leaf aromatics, mineral notes, with lightly honey notes. This is a restrained Sauvignon Blanc with a palate that has lots of minerality and citrus and is lightly herbal. On the finish the ripe peachy characters are offset by the crispy green apple fruit and fresh acidity.

Food Match

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

ABV:
12.50%

Case/Bottle Size:
6x 75cl

Closure:
Please Select

Category:
Sustainable

Appellation:
WO Coastal Region

Winemaker:
Nadia Langenegger

Grape Varieties:
Sauvignon Blanc 100%

Suitable for:
Vegan

Allergen Info:
Contains Sulphites and No Other Allergens

Bottle Barcode:
16009650000140