Revenant Sauvignon Blanc, WO Coastal Region 2025

FBW1122025

False Bay Vineyards

— Coastal Region, South Africa

Made by Nadia Langenegger and the team at False Bay Vineyards, Revenant celebrates this rebirth of a traditional, more natural approach to winemaking and its important role in the recent renaissance of South Africa's wine industry.

Production

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. 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 inoculated. 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 hints of richness. This is a restrained Sauvignon Blanc with a palate that has lots of minerality and citrus with lightly herbal notes. The finish is ripe and gently honeyed with crisp green apple fruit and fresh acidity.

Food Match

Perfect with a host of Mediterranean dishes, Thai fish dishes or an asparagus risotto.

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:
6009650000310