

IN THE VINEYARDS

Doused with all the privileges of a cool climate, Walker Bay is synonymous with outstanding white wines. Nudged by the lagoon with vistas of the Atlantic Ocean, the vineyards enjoy cool daytime temperatures that drop even more at night. A beneficial diurnal range aids in even ripening and complexity while maritime winds encourage healthy vines. Soaking up the cool afternoon sun, along with good canopy management, ushered an elegant style for both the semillon and sauvignon blanc to develop. Maritime winds encourage healthy vines that need minimal intervention.

Slope: South-east facing vineyards | **Soil:** Clay and shale | **Clones:** GD1 / SB316

100%
ESTATE GROWN

CHARACTER

Semillon adds a bouquet of white peaches, herbs and nectarine while the vibrancy of the Sauvignon Blanc is followed by notes of gunflint, pink lady apple and lemon zest. Reminiscent of a foggy morning, the intensity of fruit is hemmed by subtle whiffs of raw nougat.

PERSONALITY

Inspired by a white Bordeaux-blend, this wine can hold its chin high on African soil. Fermented in older barrels helped to maintain freshness. Austere, yet vibrant and textured, with a lingering and refreshing finish.

WINE ANALYSIS

Alc: 13.31% | **pH:** 3.09 | **TA:** 6.4 g/l | **RS:** 1.9 g/l

IN THE CELLAR

Bunches were hand-picked in the cool mornings and sorted in the cellar. Grapes were sourced from three terroir components and vinified separately. The wine was inoculated with a selected yeast strain and fermented at 12 - 13°C to preserve the fruit flavours. The wine spent 60 days on the fermentation lees, which was stirred once a week to enhance mouthfeel. An 80% portion was barrel fermented.

Oak maturation: 10 months;
3rd and 4th fill French oak

Cultivars: 60% Semillon and 40% Sauvignon Blanc
Production: 1 Barrel

BEST TO ENJOY

This is a standout wine on any dining table, inviting guests to experiment with different combinations.

Serving temperature: 10 - 12°C

Cellaring potential: 3 - 5 years

Ceviche | Prawn Bisque

Pork neck stuffed with apples | Bouillabaisse

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This wine has that special way of announcing itself, coating your whole palate.
If keen on cellaring white wines, this is the one!



Cellar Master, Johann Fourie

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