



DURBANVILLE SAUVIGNON BLANC 2024

Ten winemakers from South Africa's premier cool-climate winemaking region of Durbanville have unveiled their latest vintage of its collaborative Sauvignon Blanc. As with its previous two iterations, the 2024 Durbanville Sauvignon Blanc pooled the champion talents of the region's renowned wine growers and winemakers. Consequently, it has become a South African super Sauvignon Blanc, with the 2024 release raising the bar yet again.

The cool, two-ocean-influenced climate of the Durbanville Wine Valley is ideal for the slow and flavourful development of wine grapes, particularly Sauvignon Blanc. It is for this reason that Durbanville is one of the oldest and most favoured wine regions in the Cape, consistently receiving top international honours for Sauvignon Blanc in particular. Simply named Durbanville Sauvignon Blanc, contributors to the collaboration wine include Bloemendal, D'Aria, De Grendel, Diemersdal, Durbanville Hills, Groot Phesantekraal, Klein Roosboom, Maastricht, Meerendal and Nitida. Its final production was entrusted to the winemakers of Diemersdal.

LABEL DESIGN:

The label highlights the many facets of Durbanville, with the vineyards and wine grapes as centrepiece alongside proteas – South Africa's national flower as well as an indicator of nature-aligned viticulture.

The region's Dutch heritage is reflected in images of the historic Dutch Reformed Church, 1840 Onze Molen windmill and Cape Dutch homestead, as well as the Delft-blue rendering. Its proximity and link with the Cape are depicted through the view of Table Mountain, but also canons traditionally used to signal local farmers that trading ships had arrived at Table Bay. The association with agriculture also emerges in the tractor, grape harvesting, and pumpkins with the latter also a reference to the region's original name. Pampoenkraal (Pumpkin Kraal) hails from Afrikaans, which is further represented in the word "oesjaar", meaning vintage.

Together, the elements speak of a rich heritage that has emerged from generational know-how and a history of sustainable farming. Together, they speak of a vibrant community eager and proud to show the wine contained within.

WINEMAKER'S NOTES:

Appearance: This Sauvignon Blanc exhibits a pale green colour.

Nose: Vibrant thiols deliver a delightful mix of tropical aromas, including grandadilla, guava, and papaya, with subtle undertones of pear and litchi. Blackcurrant notes deepen the bouquet, while hints of light straw evoke sunny landscapes.

Palate: Crisp apple, pear, and guava flavours take centre stage, harmonising with the wine's full and balanced mouthfeel.

Food Pairing: This Sauvignon Blanc complements seafood dishes superbly, whether it's grilled prawns or a refreshing ceviche.



ANALYSIS:

Alc: 13.5%

RS: 1.8g/l

TA: 6.3 g/l

pH: 3.32

Bottle production: 10 908

