

CATHEDRAL CELLAR

Sauvignon Blanc 2024

Wine of Origin:

Western Cape

Vintage conditions:

Winter 2023 was cold and wet in the most beneficial way, promoting excellent dormancy relief. The abundant rainfall replenished soil moisture reserves, leached excess salts, and thoroughly flushed the root zone. However, spring remained cold and wet, which negatively impacted flowering and increased disease pressure.

Summer brought warmer, drier, yet windy conditions, particularly during fruit set and berry development. These factors likely contributed to smaller berry and bunch sizes—only fully apparent once harvesting began. The 2024 vintage was notably early, fast, and very light and is anticipated to be South Africa's smallest harvest in 22 years. The final grapes were received at KWV on 27 March 2024. Despite the challenges, the small berries and compact bunches delivered exceptional concentration and intensity of flavour in the wines.

Wine making:

From grape selection through to bottling, the entire winemaking process was designed to retain maximum flavour. Grapes were crushed slowly and gently to keep the mash cool. After pressing, the juice was cold-settled for 24 hours before careful racking to fermentation tanks.

Each fermentation batch was inoculated with a specifically selected yeast strain to optimise flavour development. Fermentation took place at 12 to 13°C to preserve freshness and fruit character. The wine remained on fermentation lees for 60 days, with weekly stirring to enhance mouthfeel, before racking, filtration, and stabilisation in preparation for bottling.

Wine description:

This multi-layered Sauvignon Blanc presents pronounced aromas of guava, passion fruit, gooseberries, and asparagus, complemented by subtle hints of green pepper. The palate is fresh and zesty, with vibrant tropical flavours of green apple, pineapple, and citrus.

Maturation:

No oak maturation.

Serving suggestion:

An excellent pairing with creamy seafood pasta or grilled lobster.

Cellaring potential:

This wine is ready to enjoy now but will continue to develop for up to 36 months from vintage.

Wine analysis:

Alcohol: 13.5 % v/v

pH: 3.25

Total acidity: 6.6 g/l

Residual sugar: 1.71 g/l

