



SAVAGE



SAVAGE WHITE 2023

BLEND

76% Sauvignon blanc, 24% Semillon

ANALYSIS

Alc. 13.7% Vol | RS 1.9 g/l | pH 3.37 | TA 5.9 g/l

ORIGIN

Western Cape

VINEYARDS

Savage White is made up of three vineyard sites grown in a combination of sandstone and granite soils. Elevation of the sites ranges from 213m to 677m above sea level with a combination of trellised and bush vine plantings.

VINIFICATION

Grapes are given a fair amount of sun exposure through the season to ensure ripe fruit is processed. Overnight cooling is followed by whole bunch pressing and oxidative handling. The juice is transferred to a selection of 500L barrels (20% new) and concrete eggs where spontaneous fermentation and aging takes place. Malolactic fermentation takes place in the Semillon and occasionally the Sauvignon blanc depending on the vintage. Wines are aged for 12 months in barrel and concrete eggs followed by a further 2-3 months in stainless steel, and finally bottling.

TASTING NOTES

A very classic Savage white showing blackcurrant leaf, pineapple, pear and grapefruit, backed by subtle wood spice. The wine is textural in spite of the cooler vintage due to 100% malolactic fermentation. The palate is tightly wound with characteristic salinity, texture and length. A wine that will continue to reward over the next 10 years.