WINEMAKER:

FOUNDED:

COUNTRY:
South Africa

REGION:
Stellenbosch

Sauvignon Blanc 'Driefontein'

Jasper Raats

VARIETY:
Sauvignon Blanc

FARMING:
Biodynamic, Certified Organic

APPELLATION
Stellenbosch



WINEMAKING & VINEYARD

Biodynamic, Certified Organic. 100% Sauvignon Blanc. Rooted in the oldest viticulture soil in the world, it is made up of decomposed granite on the lower slopes of the Helderberg Mountain. This vineyard enjoys cool breezes from False Bay (Atlantic Ocean) during the day and cool night air flowing down the mountain, resulting in even ripening of the berries and good natural acidity. The macro climate is maritime, with cold wet winters and sunny warm summers. A minimum interference approach is taken in the vineyards to get a true reflection of the unique terroir. Vertical shoot positioned trellised vines of 8 and 12 years old were used to produce grapes in cooler pockets of Stellenbosch. This wine has been naturally fermented containing no enzymes, preservatives or stabilizers. The wine spent 10 months in French oak barrels before being bottled. It will improve over the next 5 years and may contain harmless sediment.