

WINEMAKER:

FOUNDED:

COUNTRY:

REGION:

South Africa

Sondagskloof

White Blend (Sauv Blanc/Semillon)

Brunia

VARIETY:

Sauvignon Blanc, Semillon

FARMING:

Sustainable

APPELLATION

Sondagskloof



WINEMAKING & VINEYARD

Practicing Biodynamic. 67% Sauvignon Blanc, 33% Semillon. The Sauvignon Blanc was sourced from a 17 year old vineyard parcel and the Semillon from a 15 year old vineyard both grown on granitic soils. The vineyards are situated in the cool climate region of Sondagskloof on the south coast of South Africa. This is a linear expression of this classic white varietal blend, with an energetic acidity and chiseled structure, possesses great ageing potential. The cultivars were picked and fermented separately. Whole bunch pressing was employed, and the must was settled overnight. Minimal sulphur is added at crush as to encourage natural fermentation from the indigenous yeast. No further additions are made. At the first sign of fermentation the juice is racked to barrels where it will complete fermentation. Fermentation generally lasts 14 – 18 days after which the barrels are topped up, natural malolactic fermentation is encouraged. Once stable, the wines are topped regularly and aged on the fermentation lees for a further 9 months. The wine is racked and blended in October and then put back to barrel for maturation until bottling.