

VINEYARD FRIENDS

A WINE BY Douglas Green

Great wine is made in the vineyard, farming side by side with nature, not against it. After all, sustainable winemaking is a team effort. It's about maintaining the delicate balance between flora, fauna, and the human hand. Each wine we make honours the unique animals of the Cape that make the precious vineyards their home.

GREY DUIKER SAUVIGNON BLANC 2021

Shy and surreptitious by nature, the Grey Duiker mixes through compost and fynbos in the soil with its hooves, munching on insects as it goes. This wine honours the small African antelope - a zesty character that is equally as refreshing in spirit.

TASTING NOTES

Tropical fruit on the nose with a bright, fresh finish. A very classical take on Sauvignon Blanc.

IN THE VINEYARD

In our quest to source unique and exclusive vineyards, we visit many sites and meet interesting farmers along the way. In the past few years, we have noticed a definitive move towards sustainable vineyard practices and the preservation of natural flora and fauna. The goal is to establish long-term relationships with these growers and promote their innovative approach to sustainability so that the wines we produce today, can be enjoyed for generations to come.

IN THE CELLAR

Grapes are sourced from selected sites in Franschhoek, Perdeberg and the Klein Karoo. Harvested at optimum ripeness, cold settled and cold fermented (12-15°C) using varietal specific yeast strains to bring maximum classical expressive aromas to the wine. The natural acidity creates a tangy fruit driven core.

TECHNICAL ANALYSIS

Alcohol: 13.0% Residual Sugar: 2.0 g/l Total Acid: 6.5 g/l pH: 3.5



