

AMPHORA

SAUVIGNON BLANC

2023

Release date December 2023

ABOUT

The Amphora Sauvignon Blanc forms part of our Projects Range. These are wines we can get geeky about - interesting, small runs and slightly quirky - but always delicious!

VINEYARD NOTES

Vintage '23 was characterised by low yields and early ripening, resulting in wines of excellent concentration and marked freshness, particularly in the whites. Late-season rain delayed ripening on reds, leading to challenges, but increased flavour development and elegance. The fruit for this wine comes from two sources - some 66% from our own vineyards, with the rest sourced from two vineyards in Olifantsrivier.

WINEMAKING

Whole bunch pressed and 100% wild fermented in clay amphorae. Aged for seven months on gross lees without any additions, with minimal SO₂ additions just before bottling. Locally made, these amphorae have been developed over ten years of trial and error. Ranging in sizes - between 500L and 860L - they are porous, with no lining inside, allowing for the perfect amount of micro-oxidation during maturation.

TASTING NOTE

A vintage that is somehow both edgier and more broadly yellow fruited, with a leesy, slightly reductive note bringing complexity. The nose shows a strong line of blackcurrant leaf against limes and green banana. The palate is creamy and mouth coating but finely cut into by the grape's lively acidity. Clearly Sauvignon, but far from typical.

TECHNICAL

Alc 14% | RS 2.4 | TA 6.0 | pH 3.31



GABRIËLSKLOOF