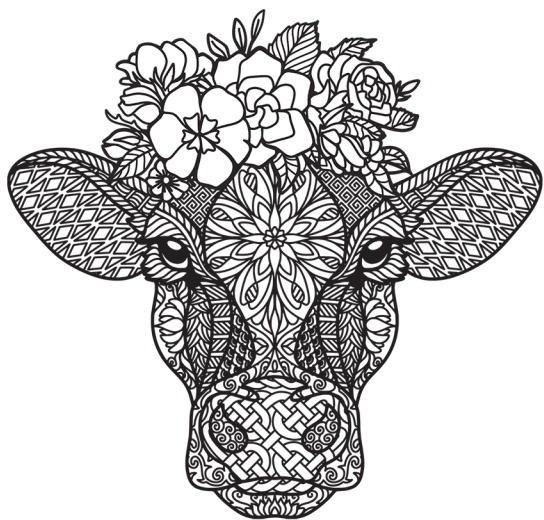




Grape Variety: 100% Sauvignon Blanc
Origin: Stellenbosch (Polkadraai Hills)
Production Volume: 6700 x 750ml

Alcohol - 14.32%
Residual Sugar - 2.3 g/l
Total Acidity- 6.2 g/l
pH - 3.45

BESSIE

SAUVIGNON BLANC 2026

Grapes, from south-facing vineyards on the Polkadraai Hills, were harvested between 22.5°B and 23.5°B during the cool hours of the early morning, to retain their freshness and primary fruit flavours. De-stalking and pressing took place under reductive conditions, with the aid of dry ice.

The juice was allowed to settle at 10°C, and then racked from the sediment to a new tank, where it was inoculated with the Vin7 yeast strain.

Fermentation took place over a period of 3 weeks at 14°C. Afterwards, the wine was left on the primary lees for 2 weeks to enhance the mouthfeel, with regular lees stirring every 2nd day.

The wine was protein-stabilised, fined and filtered prior to bottling.



Pale lemon colour. A lovely upfront nose of green apples, granadilla, nettles and pineapple are followed by a palate packed with kiwi fruit, limes, pineapple and a hint of blackcurrant. The fruit is beautifully balanced with a refreshing, yet gentle acidity and minerality on the aftertaste. Enjoy with sushi, seafood, fish, salads, quiche, and grilled chicken!

