



KLOOVENBURG

Sauvignon blanc

Vintage	2026
Composition	86 % Sauvignon Blanc, 14% Chenin blanc
Vineyard	Trellis
Vine age	18 years
Soil types	Schist
Yield	9 - 10 tons/ ha

Vinification and Cellar notes

All grapes are handpicked during the early morning hours and then cooled overnight in a temperature - controlled room at 5 °C. Grapes are then crushed, destemmed and pressed. Dry ice (CO₂) is used during this process to prevent oxidation. The juice settles in stainless steel tanks for 48 hours at 8 °C. The clear juice is then racked from the thick lees and inoculated yeast, which takes place at 12°C, takes average 20 days to complete. After fermentation, the wine is given a low dose of sulphur and left on the lees for two months before it is blended and bottled.

Tasting notes and food pairings

Colour	Lemon green
Nose	Expressive aromas of ripe tropical fruit and blackcurrant, with gentle citrus notes.
Palate	Medium-bodied with a softer, rounded acidity, showcasing generous tropical fruit flavours and a smooth, approachable finish
Food	Pairs well with sushi, seafood, grilled chicken, and Asian cuisine



ALCOHOL 12.66%	RS 1.2 g/L	pH 3.45	TA 5.5 g/L	TOTAL SO2 94 mg/L
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