



STRANDVELD

VINEYARDS

STRANDVELD SAUVIGNON

BLANC 2025

WINE PROFILE

A luminous, cool-climate Sauvignon Blanc that opens with vibrant notes of tamarillo and ruby grapefruit, lifted by the zesty freshness of lime leaves and the signature Cape Agulhas hint of buchu. The palate is pure and precise, unfolding layers of white nectarine and delicate apricot blossoms. A finely textured, chalky coastal minerality carries the wine to a long, refreshing finish

VINTAGE / GROWING SEASON

The 2025 harvest at Strandveld Vineyards unfolded with a renewed sense of anticipation, especially for our celebrated Sauvignon Blanc vineyards. Despite a season marked by strong winds and storms during flowering, the vineyards once again proved its remarkable resilience. The vines pushed through the challenges and delivered a steady crop that promised purity, tension, and the vibrant expression the Elim terroir is known for.

VINIFICATION

The 2025 Sauvignon Blanc was crafted with early-morning harvesting to preserve freshness, followed by gentle pressing and cold settling. Fermentation took place at low temperatures with selected aromatic yeast strains to highlight purity and cool-climate character. The wine then rested on fine lees for four months, adding subtle texture and enhancing its natural coastal minerality for a focused, expressive final style.

WINE ANALYSIS

Alcohol 13.3% - Residual sugar 2.3g/liter

Total Acidity 6.2 g/liter - PH 3.18

Grape Varietal: 100% Sauvignon Blanc

Age of vines: 21 Years

Clone:

Bottling date: 29 October 2025

Production:

WO: Elim

Pairing Suggestion: A perfect match for fresh seafood, goat's cheese, and vibrant dishes with citrus, herbs, or light spice.

Serve: Best served chilled at $\pm 8-10^{\circ}\text{C}$.

Age Potential: Peak drinking time from 2025 to 2029.