BRUNIA
SONDAGSKLOOF WINES

2024 BRUNIA SAUVIGNON BLANC



Varietals: *100% Sauvignon Blanc*
Bottling Date: *19th September 2024*
Production: *1600 bottles*
Wine of Origin: *Sondagskloof*

Technical Details at Bottling:
Alcohol - 13.5%
RS – 1.5g/l
TA – 6.3g/l
pH – 3.16

Source of Grapes:
The Sauvignon Blanc was sourced from our 19 year old single vineyard parcel grown on sandstone soils on the slopes of the Koueberg Mountains. The vineyard is situated in the cool climate region of Sondagskloof on the South coast of South Africa. This is a distinct expression of this classic white varietal that moves away from the typical Sauvignon Blanc aromas. Displaying subtle oak integration, and an energetic acidity.

Date of Harvest:
The Sauvignon Blanc was harvested on the 15th February 2024

Winemaking:
The grapes were handpicked. Whole bunch pressing was employed, and the must was settled overnight. No sulphur is added at crush as to encourage natural fermentation from the indigenous yeast. At the first sign of fermentation the juice is racked to barrels where it will complete fermentation. Fermentation generally lasts 14 – 18 days after which the barrels are topped up, natural malolactic fermentation is encouraged. Once stable, the wines are topped regularly and aged on the fermentation lees for a further 9 months. The wine is racked and blended in October and blended in October and then put back to barrel for maturation until bottling.

Maturation:
Aged for 10 months in French Oak 228L barrels. No new wood.

Awards & Accolades:
93/100 Tim Atkin
4.5 Stars Platter 2026

BRUNIA LAEVIS ~ SONDAGSKLOOF ~ SOUTH AFRICA