

NEW DAWN

BY RÜDGER VAN WYK

"LIORA" SAUVIGNON BLANC | CAPE TOWN | 2025

THE FEMININE FORM OF THE HEBREW NAME LIOR, MEANING "MY LIGHT." A WORD THAT CARRIES BRIGHTNESS, HOPE, AND GUIDANCE. SHE'S THE AUNT IN EVERY FAMILY. THE BEST DRESSED, THE MOST COLOURFUL SOUL IN THE ROOM, A BIG PERSONALITY OFTEN MISUNDERSTOOD BUT DEEPLY LOVED. THAT'S WHY I LOVE WORKING WITH THIS VARIETY. WALKING THE VINEYARD ROWS, TASTING THE BERRIES OFF THE VINE, YOU GET THAT IMMEDIATE BURST OF FLAVOUR. YOU KNOW EXACTLY WHAT YOU'RE WORKING WITH. THE PERFUME IN THE CELLAR DURING FERMENTATION IS INTOXICATING. THIS IS A VARIETY WITH REAL CHARACTER, ONE THAT SHOULDN'T BE LOOKED DOWN UPON, BUT CHAMPIONED.



VINEYARD

The vineyard is based in Cape Town, where South African viticulture began in 1659. Today, Cape Town remains at the heart of the Western Cape's wine landscape, celebrated for its distinctive cool-climate wines. Set against the backdrop of Table Mountain, the vineyard benefits from a Mediterranean climate shaped by two competing ocean currents: the Antarctic Benguela and the warm Agulhas. Cool Atlantic breezes temper summer warmth, particularly during February's critical maturation period. This maritime influence contributes flint and mineral notes to the bouquet that complement Sauvignon Blanc's bursting aromatics. An old Cape saying holds that "a vineyard that can see the sea is a good vineyard," and the outstanding varietal character here proves it. The Cape Town Wine of Origin is geologically significant, with dominant soil types of granite, Malmesbury shale, and Table Mountain sandstone. These mineral-rich soils, shaped by millions of years of erosion, directly influence the wine's minerality and complexity, creating the ideal foundation for elegant, expressive Sauvignon Blanc.

WINE MAKING

The grapes were gently whole-bunch pressed and the juice left to cold settle for two days in stainless steel, allowing the heavier solids to fall away naturally. The clean juice was then racked to barrel, 15% new French oak and the remainder older seasoned oak, where fermentation took place spontaneously with indigenous yeast. Fermentation was slow and unhurried, allowing the wine to develop depth and texture. Following primary fermentation, the wine underwent full malolactic fermentation in barrel, softening acidity and building roundness. Regular lees stirring throughout the maturation period contributed further richness and a creamy, layered mouthfeel. ALC 13.01 % | TA 5.2 g/L | PH 3.46

"THIS IS NOT NOSTALGIA.



THIS IS MOMENTUM."

-RÜDGER VAN WYK

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