

HILL & DALE

Sauvignon Blanc 2026



Stellenbosch Sauvignon Blanc is special due to its vibrant acidity and distinctive flavour profile, shaped by the region's diverse soils and cooling maritime breezes. These factors create a crisp, refreshing wine with intense citrus and herbaceous notes, showcasing a unique balance of freshness and depth.

VINIFICATION

Harvested mid-February 2026, our Sauvignon Blanc grapes were vinified separately. After destalking and crushing, the juice was quickly separated from the skins to preserve the varietal's crisp character. Following nitrogen flotation, it fermented in stainless steel tanks at cool temperatures for 19 days. The wine then clarified naturally under gravity for two months before racking and blending without extended lees contact—delivering a beautifully fresh and clean expression of the 2026 vintage.

TASTING NOTES

Colour: This wine displays a pale lemon colour.

Aroma: Aromas of ripe peach and nectarine, complemented by green bell pepper and yellow apple, with a delicate hint of elderflower

Palate: The wine exhibits a harmonious balance between vibrant acidity and rich fruit flavours, featuring notes of apple, cape gooseberry, melon, and pear.



Delightful on its own, or pairs well with white asparagus and sage butter, carbonara sauce, warm focaccia with butter, or grilled fish with lemon and capers.

Serving Temp: 7-12 °C

ANALYSIS

ALC: 13.16 %

pH: 3.31

TA: 6.10 g/L

RS: 3,8 g/L