



Wild Card Sauvignon Blanc 2023

Winemaker: Louis van der Riet
Appellation: Klein Karoo
Grape varietal: Sauvignon Blanc
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Background

Louis sources grapes from around the Klein Karoo looking for special vineyards and micro pockets with great potential. Together with the farmers the vines are nurtured for to give great quality Klein Karoo wines that will wine redefine your perception and win your heart.

Challenging the norm these wines are Wild Cards in their respected varieties that will have you with a winning hand at any occasion. Predictably unpredictable these wines are full of character and revolutionizes the possibly of Klein Karoo terroir motivated wines.

Vineyards

These vineyards are situated between the peaks of the majestic Outeniqua Mountains. Planted in rocky granite soils on four wire Perold trellis over 600 m above sea level and only 20 km from the ocean in the middle of the South African hop Vines. Fog from the ocean covers the vineyards till late in the morning and cool mountain breezes keeps the grapes cool during the afternoon. Resulting in excellent conditions to grow quality Sauvignon Blanc

Winemaking

Harvesting takes place mid-March during early morning to ensure the coolest possible berries.

The fruit is handled with extreme care and only the best berries are hand selected. At the cellar the clusters are destemmed and lightly crushed into a closed tank and left on the skins for a couple of hours. Then the free run juice is separated and fermentation takes place at cool temperatures for about a month. The wine is left on its lees for another five months before fining and settling.

Winemaker's comments

Colour: Clear crisp translucent sunshine yellow green colour.

Bouquet: Big hit of guava, passionfruit and soft tropical fruit, the wine opens to gooseberries and lime.

Taste: Ripe tropical fruits follow through to the palate. The wine is fresh and crisp. The acid is well integrated and balances the perceived sweetness of the fruit. The wine has a long lasting chalky mineral finish.

Food pairing

Great with fresh cob or west coast Stumpnose served with a lime dressing. The wine also works well with any pâté or salad.

Chemical analysis

Alcohol: 13.34%
pH: 3.35
TA: 6.2 g/l
RS: 3.0 g/l
Extract: 21.4 g/l

Awards

Platter Wine Guide 2024 – 4 Stars
Gold @ Gold Wine awards 2021
Vitis Vinifera Awards 2020 – Gold
Tim Atkin S.A 2022 report – 90 points

