



ESTD 1941

A Swirl of Tropical Fruits

Boland Cellar

AHINTOF

LITCHI

SAUVIGNON BLANC

RANGE INTRODUCTION

Sometimes we all need a nudge, a wink. A HINT of something great to come. This is your cue: take the leap, seize the moment. Do the thing you love. Trust your instinct. Some decisions though, don't require any pondering at all. Like kicking back and enjoying this vivacious wine.

VINEYARDS

Vineyards are sourced from the cooler coastal regions and from the warmer Paardeberg area. Mostly planted in granite and shale soils which promote high natural acidity for which Sauvignon Blanc is known. Vineyards situated in these cooler regions enhance the vibrant tropical flavours while the warmer Paarl vineyards offer ripe richness with stone and melon fruit flavours. The two styles are blended together to create a crisp, fresh and balanced wine.

WINEMAKING

Harvested around mid-February, the grapes and juice are kept as reductive as possible to avoid exposure to oxygen in order to preserve the quality and maintain the typical tropical flavours. After crushing, skin contact was allowed for an extended period to provide structure and flavour. The juice underwent a cool fermentation of 12 - 15°C for a period of 20 days. Fermented dry, the wine was left on the lees for a further three months, resulting in a full flavoured wine with a ripe, fresh aftertaste.

TASTE AND FOOD PAIRING

This crisp, fruity Sauvignon Blanc is characterised by vibrant freshness and upfront fruit flavours and aromas. It presents a medley of tropical fruit flavours with prominent litchi, passion fruit and lime. An elegant wine with typical Sauvignon Blanc flavours. Delicious with meat carpaccio, seafood and salads – or simply on its own.

ANALYSIS

Vintage 2024

Alcohol	12.5%	pH	3.24
Total Acidity	6.6 g/L	Residual Sugar	3.7 g/L
Total Sulphites	133 mg/L		



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