

20  24

# Southern Right

## SAUVIGNON BLANC

WINE OF ORIGIN CAPE COAST

SOIL: Clay-rich shale derived soil 46% Decomposed Granite soil 28%

Table Mountain Sandstone derived soil 26%

ALCOHOL: 13.51%

ACID: 6.80 g/l

PH: 3.34

RESIDUAL SUGAR: 2.70 g/l

BARREL MATURATION: 8% in neutral barrels

YIELD: 6.2 tons/ha, 38.4 hl/ha

FRUIT ORIGIN: Hemel-en-Aarde 46% Walker Bay 49% Elgin 5%

PRODUCTION: 15 000 cases of 12 bottles equivalent

Release date – July 2024



## GROWING SEASON

Budding was earlier and more even than for the 2023 vintage, but the Cape Storm of September 24th/25th caused damage which resulted in significantly lower yields. In general, Pinotage and Sauvignon blanc handled the challenges of the growing season well versus other varieties, where high rainfall and untimely rainfall created significant disease pressure. At 25.05 centigrade for the average maximum temperatures for the 4 “hottest” months (Dec, Jan, Feb, Mar) building up to and during harvest, 2024 was warmer than the particularly cool 2023. Burgundy, for example, for the equivalent period in the Northern Hemisphere has an average of 24.66 centigrade. Harvest finished earlier than 2023 with ripening more variable, requiring careful selection. Our Pinotage had particularly small berries and thick skins, while our Sauvignon blanc acids were wonderfully high at harvest, although in some parcels the pH was a little higher than 2023. The wines produced have beautiful texture and electricity. There was just not enough of them.

## WINE STYLE

Made in a way ensuring the personality of site and soil is not over-ridden by the forceful character of the variety, this wine exhibits the typical Southern Right balance of tight "Old World" minerality and length with hints of "New World" texture and body. The 2024 is a wine that favours origin expressive individuality, minerality and palate complexity ahead of simple, pungent varietal aroma. A significant percentage of fruit from iron and clay-rich soil (46%) has added a textural and structural component and additional overall complexity to this wine. Granitic soils (28%) have added openness and perfume, while sandstone soils have contributed their typical bright, tensile character and a marked, saline minerality. This is Sauvignon blanc as fine wine, not Sauvignon blanc as simply a varietal expression.

*All Southern Right wines are made, matured, bottled and labelled by Southern Right on the Southern Right farm.*

**Southern Right**

Hemel-en-Aarde Valley, R320, Hermanus, Cape of Good Hope, South Africa

P O Box 158, Hermanus, 7200



+27 (0) 28 312 3595



info@southernright.com

www.southernright.com