

# BRUNIA

SONDAGSKLOOF WINES

## 2023 BRUNIA SAUVIGNON BLANC

Varietals: 100% Sauvignon Blanc  
Bottling Date: 8<sup>th</sup> January 2024  
Production: 1400 bottles  
Wine of Origin: Cape South Coast

### Technical Details at Bottling:

Alcohol - 13.0%  
RS – 1.2g/l  
TA – 7.5g/l  
pH – 3.05

### Source of Grapes:

*The Sauvignon Blanc is blend of 2 sites within the greater Cape South Coast and was sourced from our Sondagskloof vineyards as well as vineyard in Shaw's Mountain pass. These 2 cool climate vineyard sites marry well to produce a Sauvignon Blanc of distinction, an unique expression of this classic white varietal. Displaying subtle oak integration, and an energetic acidity.*

### Date of Harvest:

*The Sauvignon Blanc was harvested on the 15<sup>th</sup> & 20<sup>th</sup> February 2023*

### Winemaking:

*The grapes were handpicked. Whole bunch pressing was employed, and the must was settled overnight. No sulphur is added at crush as to encourage natural fermentation from the indigenous yeast. At the first sign of fermentation the juice is racked to barrels where it will complete fermentation. Fermentation generally lasts 14 – 18 days after which the barrels are topped up, natural malolactic fermentation is encouraged. Once stable, the wines are topped regularly and aged on the fermentation lees for a further 9 months. The wine is racked and blended in October and then put back to barrel for maturation until bottling.*

### Maturation:

*Aged for 10 months in French Oak 228L barrels. No new wood.*

### Awards & Accolades:

94/100 Wine Mag  
92/100 Tim Atkin  
4.5 Stars Platter 2025

