

CAPE of
GOOD HOPE

The SMOUS

Vintage

SAUVIGNON BLANC



The Old Road Wine Co. Originals range recalls the stories of the legendary characters who shaped the Franschhoek community in its early years. The Smous tells the tale of the local trader who would travel far and wide with his trusty truck filled with provisions of every shape and kind. This characterful Sauvignon Blanc is equally layered and intriguing, with exotic tropical fruit notes beautifully balanced by a vibrant acidity and flinty minerality.

100% Sauvignon Blanc | Wine of Origin: Western Cape

Vintage: 2026

In vineyard:

The Smous Sauvignon Blanc grapes grow in weathered granite soils, from Stellenbosch and Philadelphia region. These vineyards are rigorously quality managed, with leaf removal and selective harvesting – some grapes at a lower balling for freshness and others a bit higher for full fruit expression.

In the cellar:

The wine is cold fermented between 12-14°C. Once fermentation has been completed the wine is left on the gross lees for 4 months, stirring up the lees once a week with minimal sulphur for added complexity. The wine is then cleaned up and filtered for bottling.

Tasting notes:

The Smous charms with juicy green melon and fresh pineapple on the nose. Soft white pear, stone fruit and passion fruit flavours follow on the palate with a rounded and full-bodied aftertaste. Perfect with sushi, grilled asparagus, and goat's cheese with fresh figs.

Alc: 13%, RS: 2.2, TA: 6.2, pH: 3.5

