

VINEYARD FRIENDS

A WINE BY Douglas Green

Great wine is made in the vineyard, farming side by side with nature, not against it. After all, sustainable winemaking is a team effort. It's about maintaining the delicate balance between flora, fauna, and the human hand. Each wine we make honours the unique animals of the Cape that make the vineyards their home.

GREY DUIKER SAUVIGNON BLANC 2024

Shy by nature, the Grey Duiker mixes compost and fynbos and soil with each light-footed step, munching on insects as it goes. This wine honours the small African antelope – a zesty character that is equally refreshing in spirit.

TASTING NOTE

Light yellow colour with a green tint. Expressive varietal character with a complex nose of passionfruit and gooseberry, hints of flintiness and white stone fruit. The palate is mouthwatering with ripe fruit acidity, supported by a good structure. A dry finish rounds off this classical take on Sauvignon Blanc.

IN THE VINEYARD

In our quest to source unique and exclusive vineyards, we visit many sites and meet fascinating farmers along the way. In the past few years, we have noticed a definitive move towards sustainable vineyard practices and the preservation of natural flora and fauna. Our goal is to establish long-term relationships with these growers and promote their innovative approach to sustainability so that the wines we produce today, can be enjoyed for generations to come.

IN THE CELLAR

Grapes are sourced from selected sites in Franschhoek, Paardeberg and the Klein Karoo. They are harvested at optimum ripeness, cold settled and cold fermented (12-15°C) using varietal-specific yeast strains to bring maximum classical, expressive aromas to the wine. The natural acidity creates a tangy, fruit driven core.

ANALYSIS

Alcohol: 13.0% | pH: 3.5 | TA: 6.5 g/l | RS: 3.0 g/l

www.vineyardfriends.co.za



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