



FRYER'S COVE

SAUVIGNON BLANC 2025 CAPE WEST COAST

ORIGIN

Shaped by the wild untamed Cape West Coast, Fryer's Cove Sauvignon Blanc is born where bracing Atlantic winds sweep across a rugged shoreline. The vineyards cling to western slopes rooted in heavily decomposed granitic soils, a frontier defined by raw elements. Cold sea breezes and drifting ocean mists temper the vines, slowing growth and naturally reducing disease pressure. In this demanding yet rewarding landscape, cool-climate Sauvignon Blanc thrives - capturing the essence of a place discovered at the edge of the map.

CRAFT

Born from a spirit of discovery, the grapes are gathered under the quiet skies of late evenings and early mornings, when the air is cool and the fruit at its most vibrant. Their journey continues in the cellar, where the grapes are gently crushed and the juice set free into temperature-controlled stainless steel tanks, ready to begin fermentation. Once this transformation is complete, the wine lingers on its lees, deepening texture and mouthfeel - an unhurried exploration that reveals greater depth, character, and a sense of place with every step.

TASTE

An invitation to explore begins on the nose, where concentrated aromas of guava, paw paw, green fig and lime unfold like a tropical landscape. On the palate, the wine is fresh and bright, alive with vibrant citrus energy and a mouthwatering saline savouriness that echoes sea air and sunlit horizons, urging each sip toward the next discovery.

TECHNICAL INFORMATION

Alcohol	13%vol
Residual Sugar	1.5 g/L
Total Acidity	6,4 g/L
pH	3,45

WINE INFORMATION

Variety	Sauvignon Blanc
WO	Cape West Coast

FOOD PAIRING

Thai green curry or Southeast Asian flavours with lime, chilli and cilantro - the wine's acidity can balance the heat and spices.

FORGED OF THE EARTH, TEMPERED BY THE SEA

