

SAUVIGNON BLANC

2024

Sauvignon Blanc

ORIGIN Coastal Region

VITICULTURE A vineyard block selection from trellised older vines in the Coastal Region of ancient weathered granite soils.

UNABASHEDLY
KOSHER
TRULY
UNORTHODOX



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UNORTHODOX

Best enjoyed within 2 to 3 years.

VINIFICATION Grapes are hand-picked cool between 21 and 22 degree Balling, pressed and settled within the same day. A few days of settling yield a clear juice. The juice is then flash pasteurised two days later to 90°C. Once the juice has cooled, it is inoculated with KP yeast and yeast nutrients thus ensuring the product is both Mevushal and Kosher for Passover. Fermentation takes place over the next 14 days at 14 °C. This wine is made under the supervision of the Beth Din South Africa and the United States Orthodox Union with all ingredients used being strictly kosher.

TASTING NOTE With forthcoming minerality and ripe tropical fruit flavours, this unwooded Sauvignon Blanc exhibits a well-rounded, fruity mid-palate with crisp acidity.

FOOD PAIRING

The perfect partner to a wide array of dishes including fresh herb salads, fish and chicken.



Alc 12.68% | RS 2.6 g/l | pH 3.34 | TA 6.8 g/l