

# *Borrowdale* SAUVIGNON BLANC

*Vintage:* 2024

*Wine of origin:* Cape Coast

*Variety:* 100% Sauvignon Blanc

## *Viticulture:*

Sourced from cooler, high-altitude vineyards where sea breezes enhance varietal flavours and acidity. Planted on granite and shale soils, these vines produced a wine with great structure and mouthfeel. Meticulous pruning and shoot thinning ensured balanced growth. Harvested at optimal ripeness in the early morning, the grapes retained crisp, expressive fruit character.

## *Winemaking:*

Vinification was reductive – all air was excluded from the grape processing operation to protect the delicate varietal flavours. The Sauvignon Blanc was fermented at 14–16°C. After fermentation, the wine was left on its primary lees, with regular stirring weekly for the first month. This process imparted a lovely roundness to the mid-palate.

## *Tasting Notes:*

The nose presents a rich abundance of tropical fruit flavours, with hints of fresh lime and green pepper. On the palate, layers of yellow and green tropical fruits and citrus are complemented by a subtle minerality. This is an elegant, textured Sauvignon Blanc with good freshness and length.

## *Food Pairing:*

Seafood and shellfish, fresh Goats cheese salads and herby roast chicken.

Alc: 12,5 % vol | RS: 3.8 g/l | TA: 6.5 g/l | Ph:3.5

