

Villa Esposto Sauvignon Blanc 2025

main variety Sauvignon Blanc | vintage 2025

analysis alc: 12.27 | ph: 3.69 | rs: 7.6 | ta: 6.1 | va: .

type	White	producer	Klawer Wine Cellars
style	Dry	winemaker	Klawer Wine Making team
taste	Fragrant	wine of	Western Cape
body	Medium		

tasting notes

Made from bush vines at a higher altitude and harvested a bit riper, this wine embodies tropical aromas with green undertones. Lees contact prior to pressing adds to the complexity and gives it a bolder taste.

blend information

100%

food suggestions

Perfect with chicken, lamb, and curry dishes. Serve at 3°C to 7°C.

in the vineyard

Our Sauvignon Blanc is produced from a single vineyard block situated in the Citrusdal Mountain area. Perched high on the mountain slopes, the vineyard benefits from cool ocean breezes that naturally lower temperatures during the night, helping to preserve freshness and flavour intensity in the grapes. These dryland bush vines are carefully managed to produce concentrated fruit, with only one dedicated block selected for this wine each vintage. The grapes are hand- harvested in the cool early morning hours to ensure they arrive at the cellar in optimal condition.

about the harvest

Grapes are harvested at optimal ripeness to achieve the ideal chemical balance of sugar, acidity, and phenolic compounds (such as tannins and colour pigments) required for a rich flavour, smooth texture, and aging potential.

in the cellar

Once the Sauvignon Blanc grapes arrive at the cellar, the juice is allowed to settle naturally before being racked off and fermented. The winemaker keeps the wine on its fine lees after fermentation, regularly stirring the lees to keep them in suspension. This lees contact enhances the wine's texture and contributes to a fuller, richer mouthfeel. The entire winemaking process, from settling through to filtration just before bottling, takes place in stainless steel tanks to preserve the wine's fresh fruit character, purity, and varietal expression.