



A T A R A X I A

SAUVIGNON BLANC 2026

Winemaker's Notes

A refined and notably precise vintage, 2026 produced grapes with excellent natural acidity, fine phenolic ripeness, and lifted aromatics. In contrast to recent years, it favours purity and tension over power. A mild spring ensured an even, generous fruit set, while a moderately warm, dry summer, largely free of heat spikes, and despite late-February rains, allowed for steady, uninterrupted ripening.

While many experienced an earlier harvest, our picking commenced a full eighteen days later than in 2025, allowing for optimal flavour development. Our Sauvignon Blanc fruit was exceptional: small, pristine berries, an ideal ripening curve, and consistently favourable harvest conditions yielded fruit of remarkably expressive intensity.

Wine Analysis

Alc: 12.81 vol% | **RS:** 2.5g/L | **Acidity:** 7.39 g/L | **pH:** 3.17

Wine Style

Our cool-climate, unwooded white wine celebrates vivacity, elegance, and finesse, crafted with minimal winemaking interference. It remains primarily an expression - an interpretation - of the free-draining Table Mountain Sandstone soils on which the vines seem to thrive.

The Sauvignon Blanc grape is merely the chosen vehicle to convey the essence of these soils. Hence, our Sauvignon Blanc is a true vin de terroir (wine of the soil). Seamlessly incorporating the best elements of the Old and New World styles, it emphasizes salinity, brininess and minerality ahead of pure, pungent fruit, and is a wine of substantial poise, length, and charm.

