

OUR STORY

Inspired by the incredible Cape fauna and flora whilst mountain biking in the cool, shady forest, beside rivers and waterfalls, we simply had to create these single varietal wines that signify the inspiration and delight of nature.



BRAND | CAPE FERN

VARIETY | SAUVIGNON BLANC

VINTAGE | 2018

ORIGIN | WESTERN CAPE

WINEMAKING TEAM | Hugo and Celeste Truter

WINE BALANCE	Fruit	Fruity
	Body	Medium Bodied
	Tannin	Low in tannins
	Acidity	Zesty acidity

DOMINANT FLAVOURS	Passion Fruit
	Grapefruit
	Subtle mineral notes
	Flinty finish

GRAPES | The berries are selected to produce a perfectly balanced and flavour packed wine.
High clay content, minimum irrigated soils to create balance between growth and flavour development.

SERVING TEMPERATURE | Well Chilled

MATURATION | Drink in the short term. Keep for a few months, but this wine is made to enjoy now.

FOOD PAIRING | Fresh Atlantic Ocean Galjoen or Cape Malay Paella.

SUSTAINABILITY | A South African Wine and Spirit Board certification seal appears on each bottle of our wines. This seal is a guarantee of origin, vintage and variety as stated on the wine label.

ACCOLADES | 2019 SA Women's Wine & Spirits AWARD - Gold medal
2019 Gold Awards - Gold medal

WINE ANALYSIS

Alcohol: 12.73 %vol
 Residual Sugar: 3.847 g/L
 Total Acidity: 5.8 g/L
 ph: 3.48
 VA: 0.49