

BLANC DE MER 2022

Blanc de Mer offers more than it portrays and its Riesling pedigree boasts lots of strong personality. It is an unusual blend from the Cape, where Riesling is virtually unknown as a blending partner. The name Blanc de Mer translates to 'white of the sea'. Inspired by the estate's close proximity to Walker Bay, where the Southern Right whales come to calve during the late winter months until the end of spring.

VINTAGE

Cold and exceedingly wet conditions occurred during flowering and berry set late in 2021, pushing the onset of the harvest season ever later. The ripening season of January 2022 however, saw some of the hottest and driest conditions that have been recorded over the past seven years; the rainfall received for this period was atypically low. This allowed for a long, healthy ripening of a concentrated crop. Minimal disease pressure and dilution resulted in the production of fruit of an outstanding quality, in which full phenolic ripeness and refreshingly low natural sugar accumulation was expressed.

VINIFICATION

While estate-grown Riesling forms the basis of this unique blend, Viognier from various grower vineyards have contributed over the years – from the Overberg, Stellenbosch and even Upper Hemel-en-Aarde Valley. A mature vineyard in Elgin, with a significant granitic soil component, is currently delivering consistent results. All grapes are fully destemmed before pressing and cool fermentation without oak.

TASTING NOTES

Pristine aromas of dried apricots, lime and green banana opens to jasmine flower and crushed pineapple flavours. Light bodied, yet supple and lusciously textured. Mouthwatering and refreshing now, but possess enticing depth to develop further layered complexity. A persistent saline interest drives the finish.

FOOD PAIRING

Effortless drinking qualities make the Blanc de Mer a popular aperitif, however it's suitability to fresh seafood is unmatched – think Thai red prawn curry, bouillabaisse or simply oysters. The wine will also complement any picnic basket, packed for a whale watching excursion around the world renowned Walker Bay.



VARIETAL

64% Riesling, 25% Viognier, 11% Chardonnay

WINE OF ORIGIN

Cape South Coast

PRODUCTION

510 x 12 bottle cases

ANALYSIS

Alcohol: 12.83 vol%
Total Acidity: 6.3 g/L
Residual Sugar: 4.2 g/L
pH: 3.35
Volatile Acidity: 0.42 g/L
Total So2: 80 mg/L
Allergens: Sulphites

Suitable for Vegans