

SAUVIGNON BLANC 2026

GRAPE VARIETY: 100% SAUVIGNON BLANC

ORIGIN: WELLINGTON, SOUTH AFRICA

DUKE

*The wine you come home to,
the companion you enjoy
with every occasion*

WINEMAKING

Grapes, from cooler south-facing vineyards, were picked at optimum ripeness.

After de-stalking and crushing, the free-run portion was inoculated with a specific yeast strain, and cold fermented at 13°C.

Primary fermentation was completed after 2 weeks, and the wine was kept on the fine lees for 2 months to enhance the mouthfeel. Thereafter it was fined, cold-stabilised and filtered prior to bottling.

Alcohol - 13.0%



FOOD PAIRINGS

sushi / delicate fish like sole / oysters
prawns / goat's cheese salad / asparagus
fresh peas / zucchini / artichokes



Pale lemon in colour. Classic varietal aromas of gooseberry, cut grass, and tinned peas are lifted by tropical hints of passion fruit and a subtle flintiness. Crisp and well-balanced, with lively acidity driving flavours of lime, green apple, and white peach. The mid-palate is juicy and vibrant, leading to a lingering finish layered with pineapple, gooseberry, and passion fruit. Subtle mineral notes add complexity and elegance. A clean, crisp, and fruit-forward Sauvignon Blanc.

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