



GOEDVERWACHT
FAMILY WINES

GREAT EXPECTATIONS SAUVIGNON BLANC



An expressive nose of granadilla, ripe figs, and gooseberries. Medium-bodied with well-balanced acidity.

The Sauvignon Blanc vineyard of 4 hectares is 15 years old, planted in deep, alluvial, well-drained soil on the banks of the Breede River. Rootstock Salt Creek clone SB316.

A warm and dry season, with cool nights. The grapes achieved ripeness quite easily with slightly higher alcohol levels and lower acidities. Overall, the dry weather ensured healthy grapes and wines with pronounced fruit and easy drinkability.

Grapes were harvested at 23.5 Balling at night. Only free-run juice was used for vinification. Fermentation was conducted with Vin 7 yeast at 13 degrees. After fermentation, the wine was left on the lees with little SO₂ for about 2 months, after which the wine was blended, stabilised, filtered, and bottled.

This wine has an exuberant nose of granadilla, ripe figs, and gooseberries, and subtle passion fruit aromas. The wine is medium- to full-bodied on the palate, with a fantastic fruit/acid balance and a pleasant, lingering aftertaste. Enjoy seafood or chicken.

VINTAGE	2026
VARIETY	Sauvignon Blanc
CATEGORY	Great Expectations
ORIGIN	Robertson Valley, Western Cape, South Africa

ALCOHOL	13.5 vol%
SUGAR	1.8 g/l
PH	3.57
ACIDITY	6.1 g/l
VA	0.6