



GOEDVERWACHT
FAMILY WINES

BAD BROTHERS SAUVIGNON BLANC SPARKLING BRUT



This sparkling wine has typical Sauvignon Blanc flavours on the bouquet such as guava, passion fruit and some hints of green pepper. These flavours carry through on a crisp and well-balanced palate. This wine is excellent with oysters.

A twelve-year-old vineyard standing on loamy soil with an east/west row direction and perfect exposure for ripening.

Enough cold during the pre-season ensured even budding. Moderate conditions prevailed during most of the harvest with cool nights. Overall, the conditions are very good for ripening and harvesting.

Grapes harvested at 21 B, destemmed, crushed, and only very clear juice are fermented with Vin7 yeast in stainless steel tanks at 13°C. After fermentation, the wine was racked of the lees, stabilised, carbonated and bottled.

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VINTAGE	2025
VARIETY	Sauvignon Blanc
CATEGORY	Bad Brothers
ORIGIN	Robertson Valley, Western Cape, South Africa
ALCOHOL	11.5 vol%
SUGAR	5.5 g/l
PH	3.4
ACIDITY	6.2 g/l
VA	0.55