



GOEDVERWACHT
FAMILY WINES

BAD BROTHERS SAUVIGNON BLANC



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

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

Enough cold during the preseason 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 23 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 and bottled.

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

VINTAGE	2025
VARIETY	Sauvignon Blanc
CATEGORY	Bad Brothers
ORIGIN	Robertson Valley, Western Cape, South Africa
ALCOHOL	13 vol%
SUGAR	2 g/l
PH	3.51
ACIDITY	6.6 g/l
VA	0.65