



BLANC FUMÉ 2021

Artisan Range

About the wine

Winemaker: Karlin Nel

Sauvignon Blanc 100% | Ageing: 10 years

Wine of Origin: Elgin

Experience a sophisticated reimagining of Sauvignon Blanc with our Artisan Range Blanc Fumé. Sourced from the mist-shrouded vineyards of Elgin, this wine represents a harmonious marriage between vibrant cool-climate fruit and the nuanced influence of traditional wood maturation. It is an exclusive expression of terroir, reserved specifically for our Wine Club members or anyone who appreciates a white wine with soul and structure.

From the vineyard & cellar

Harvested at optimal ripeness, the grapes were gently crushed to ensure only the highest quality juice was used for this Artisan release. To build depth, the wine was both barrel-fermented and matured in French oak for 10 to 13 months, during which it remained in contact with its fine lees. This "sur lie" maturation was essential for developing the rich, creamy texture and layered complexity that defines the Blanc Fumé style. The careful choice of oak adds a sophisticated smoky layer that highlights the natural minerality of the Elgin soil, perfectly integrating the vibrant acidity and fruit to result in a seamless, elegant finish.

In the bottle

Expect a captivating departure from the everyday Sauvignon Blanc. The nose opens with striking orange blossom and lime zest over a sophisticated, smoky flintiness. The palate reveals a beautifully weighted, creamy texture from time on the lees, perfectly balancing vibrant acidity and fruit. The finish is long and refined, with a lingering hint of toasted brioche and cool-climate minerality. This Blanc Fumé is an exceptional food wine, particularly with creamy, earthy dishes. Its vibrant acidity cuts through richness, while the subtle oak-derived smokiness complements savoury flavours like roasted root vegetables, truffle-infused pastas, or soft goat's cheese.

Alc
13.77%

TA
6.7g/l

RS
2.3g/l