



DURBANVILLE SAUVIGNON BLANC 2026

The **Durbanville Sauvignon Blanc 2026** is a vibrant expression of both place and partnership – a wine born of cool-climate precision and shared passion.

This year marks a milestone as the project celebrates its fifth vintage. Over this time, the partnership has brought a growing sense of consistency and clarity to the wine, establishing a recognisable, world-class style. In doing so, the participating winemakers have strengthened Durbanville's reputation as the home of South Africa's "Super Sauvignon Blanc".

The collaborative journey began with the 2022 vintage, bringing together fruit from across the valley and the region's leading winemaking talent.

The final blend for the 2026 vintage was entrusted to Juandré Bruwer of Diemersdal, whose longstanding work with Sauvignon Blanc has helped define the style associated with the valley. For him, the collaboration speaks to the strength of Durbanville as a whole – a community of producers working with a shared respect for site, season and one another.

The label tells a visual story of Durbanville's land and legacy. Framed in a distinctive Delft-blue rendering, it brings together elements of the region's heritage and natural beauty through detailed illustrations – from the historic Dutch Reformed Church and the 1840 Onze Molen windmill, to a cannon, Cape Dutch architecture, vineyards and proteas, South Africa's national flower, often seen as a reflection of the region's natural landscapes and farming in harmony with nature. A view of Table Mountain reflects Durbanville's proximity to the Cape, while pumpkins allude to the region's original name, Pampoenkraal (Pumpkin Kraal). The Afrikaans word "oesjaar", meaning vintage, ties these elements together, reinforcing themes of tradition, community and terroir.

TASTING NOTES:

This Sauvignon Blanc opens with vibrant aromas of white pear, litchi, tropical stone fruit and citrus, leading into a palate with remarkable fruit purity. Fresh and expressive, the wine carries its bright fruit profile seamlessly from nose to palate, balanced by crisp, lingering acidity and a smooth, rounded mouthfeel.

Elegant and refreshing, it is the perfect companion to warm days and pairs beautifully with sushi, grilled prawns, ceviche or burrata with citrus and fennel.



ANALYSIS:

Alc: 13.5%

RS: 2.9 g/l

TA: 6.2 g/l

pH: 3.27

Bottle production: 6498

