



Safriel House is a family owned wine house founded upon a passion for South African winemaking, grape growing terroir, and hands-on experience in the cellar. Our small batch wines honor the 300 years of winemaking heritage of the Cape, while at the same time incorporating sustainable, innovative and minimal intervention winemaking techniques. Safriel House wines are part of the new wave of South African wineries and express the climate, geology and wine making styles that make South Africa unlike any other growing region in the world.



The Vineyard

The grapes originate from two vineyards on the same farm in the Agter-Paarl appellation, one of the premier regions for Chenin Blanc, which are 36 years old and planted in decomposed granite and Glenrosa soils. The vines are trained as small bush vines with no irrigation and are thus in natural balance, giving a low yield of 7 tons per hectare to enhance fruit complexity.



The Chenin Blanc bush vines provide a shady canopy to the ripening grapes.

Winemaking Notes

The grapes are hand harvested and delivered to the winery in crates. The grapes are destemmed and the juice kept in contact with the skins for 3 hours. Only the pure free run juice is used for the wine. Technical details: ALC - 13.99% Vol; PH - 3.42; RS - 2.9 g/l; TA - 5.7 g/l

Oak Aging

Fermentation occurs in smaller French oak barrels for complexity and tank for freshness. The wine is batonaged once a month for 3 months and aged in barrel for a further 10 months.

Tasting Notes

Made in a new world style: rich, complex, aromatic with fruit and structure. Citrus, pear, peach and pineapple notes are evident in the aromatics. The palate boasts hints of citrus, litchi and vanilla with a crisp finish and balanced acidity. The wine is ready to drink now and will continue to gain complexity up to 5 years. Pair with Brie, cheddar and aged Gouda. Elevates salads, seafood, chicken or fish in a creamy, sweet & sour or chili sauces and Asian dishes.

Awards

90 points - Tim Atkin



Lynne Safriel filling barrels in the cellar.